



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



NIDO DELLA TEMPESTA

PROVINCE OF PAVIA

regional geographical indication

CROATINA

VINTAGE

2021

TYPE

Lively red re-fermented in bottle

COLOUR

Ruby red with purple reflections

GRAPES

Croatina 100%

ALCOHOL

14,5% vol

NOSE

Fine, intense, vinous with hints of plum, blackberry and cherry

PALATE

Dry, balanced, persistent and slightly tannic

FOOD SUGGESTIONS

Salami, first and second tasty dishes, red meat, seasoned cheeses

SERVICE

Serve at 16-18 °C in large glasses

SIZE

0,75 L

NOTES

Presence of lees is a natural process due to re-fermentation and it indicate a genuine product

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Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have superior grapes quality.

Climate

The fairly wet and cold winter and the very cold and dry month of April led to a delay in the awakening of the plants, further accentuated by an equally cool month of May, especially at night. Torrid June brought about a sudden and intense development of vegetation, recovering part of the previous slowdown. Hot and dry July and August led to a general acceleration of ripening, but with small clusters and berries. The strong temperature range and the dry climate in the last days before the harvest ensured an excellent ripening of the aromatic components and the maintenance of the health of the grapes.

Harvest

Harvesting is performed on September 17th and 18th, on the average of the previous years, at the optimal point of maturation and only the best grapes are transformed in wine. Grape ripening was optimal for its aromatic and tasteful components. The harvest took place by hand in the coolest hours of the day, carefully placing the bunches in boxes to preserve them for the next phase.

Vinification

Crushed fresh and healthy grapes, regular fermentation punching down skins or pumping over 1-2 times a day. Alcoholic fermentation took place in stainless steel tanks at temperatures between 24 and 27 °C. Racking after about 40 days and aging in stainless steel tanks with batonnage on the fine lees. Re-fermented in bottle, ancestral method.