



# 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 90%, barbera and uva rara 10%

### 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*

## NIDO DELLA TEMPESTA 2022

### 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

Because of a very dry Winter the vegetative season started early. April were rainy, so the vines slowed down growth and the water supply of the land was restored. Hot and rainy May and June involved us in canopy management for the intense development of vegetation. Hot and dry July and August led to a general acceleration of ripening, but the summer climate helped a regular development of the vines. Strong temperature excursion in the last days before harvest ensured an adequate maturation of the grapes and the maintenance of freshness.

### Harvest

Harvesting is performed on September 13<sup>th</sup> and 14<sup>th</sup>, 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 23 and 28 °C. Racking after about 1 month and aging in stainless steel tanks with batonnage on the fine lees. Re-fermented in bottle, ancestral method.