

# 19.37 SPARKLING ROSÉ BRUT WINE

**KIND:** sparkling Martinotti rosé brut

**ABOUT THE WINE NAME:** 19.37 (nineteen thirty-seven) is our personal claim to the birth date of Antonio Bucciarelli, founder and owner of our cellar.

**ALCOOL CONTENT:** 12,5% Vol.

**GRAPES:** Barbera, Pinot noir and Croatina

**PRODUCTION AREA:** Val Tidone, PC

**VINEYARD:** the vineyards are 10 years old and its are situated around the farm. Every variety is cultivated with the best breeding system, following the special needs of every single plantation. The fields are on medium-textured soil and the yield per hectare is about 90 quintals.

**VINIFICATION:** the grapes are harvested by hand at the best acidity balance moment. The entire bunches are softly pressed and at slow temperatures, that is the best way to preserve the varietal aromas. We choose the Martinotti method for the secondary fermentation, offering to the lovers a fresh rosé wine, drinkable but at the same time fruity and rich in aromatic nuances.

## DESCRIPTION

**COLOR:** Perlage fine and elegant; cerasuolo color with salmon reflexes.

**ESSENCE:** At the nose it comes a raspberry intense note, followed by citrus essences, specially the pink grapefruit, and floral notes.

**FLAVOUR:** The fine and lively bobbles exalt the pleasant acid note that give to this wine a great freshness. The fruits, specially the raspberry and pink grapefruit, are perfectly balanced with the nose.

**PAIRINGS:** it is perfect during all the meal but it is particularly good paired with creamy and delicate risotto, fish courses, white meat and delicious and convivial appetizers. It is excellent with fruit cakes and dry patisserie.

**SERVING NOTES:** in half-flûte or in tulip glasses, serving at the temperature of 10-12°C.



# ROSA D'INVERNO

**KIND:** Still red wine – exclusive recipe

**ABOUT WINE NAME:** A red rose Papà Mayland bud, jeweled with frost crystals, inspired the name of this unic wine that keep inside the strongness of the nature and and the heart heat typical of great red wine.

**ALCOOL CONTENT:** 14% Vol.

**GRAPES:** Cabernet Sauvignon, Merlot e Syrah

**PRODUCTION AREA:** Val Tidone, PC

**VINEYARD:** The vineyards rest on medium-textured clay soils. The breeding form chosen is the Spurred Cordon, suitable for the features of this typical international grape variety; the yield per hectare is about 90 quintals and the land is exposed to the south-west.

**VINIFICATION:** Top wine of the red category, Rosa d'Inverno symbolize the .perfect union between three principal international grapes variety.: Cabernet sauvignon, Merlot e Syrah. The cellar process are focused on the typical characteristics of this variety, particularly working on their aging tendency. After to the long maceration (20 days) and the malolactic fermentation, the wine will be prepared for the barrels storage. The aging in French oak will go over 12 month and at the end, once in bottle, the wine will relax for minimum 6 month in the night cellar.

## DESCRIPTION

**COLOR:** Ruby red intense with a light granade nail

**ESSENCE:** fine and elegant; present a floral bouquet in which are dominant dried roses and spices notes.

**FLAVOUR:** at the palate is explosive, silky, and nicely spicy. The wooden sensations are balanced and attractive. The end is long, complex and pleasant.

**PAIRINGS:** It prefers grilled meat also paired to flavored sauces. Perfect with legumes soups and first courses with meat sauces.

**SERVING NOTES:** we recommend to use the decanter before serving. The right glasses for the serving are medium-sized balloon. The ideal serving temperature is 16°-18°C.



# STELLATO

**KIND:** white wine obtained by dried grapes

**ABOUT THE WINE NAME:** Inspiring the name of this unic wine was the shining stars observable into Santa Giustina's nights.

**ALCOOL CONTENT:** 12% Vol.

**GRAPES:** Malvasia di Candia 100%

**PRODUCTION AREA:** Val Tidone, PC

**VINEYARD:** The breeding form chosen is the Guyot; the process are made in the best way for improve the following plant drying that represent one of the most important parts of the technical production of this wine. The yield per hectare is about 40 quintals and the land is exposed to the south.

**VINIFICATION:** The grapes are hand harvested in a late time, to warranty a light drying on the vine. Once in the cellar, the grapes are disposal on special racks and exposed to a constant natural ventilation that will ensure a perfect drying. The grapes will be pressed only in December and the following fermentation will be in French oak barrels. The ripening in barrel will go on for 8 month and the wine will rest in bottle for other 6 month before the consuming.

## DESCRIPTION

**COLOR:** golden intense and brilliant yellow

**ESSENCE:** intense, sweet, with candy fruits notes, honey, dried apricot and orange peel.

**FLAVOUR:** soft, delicate, balanced. The dried apricots, the honey and the orange are the most important flavors making this passito wine sweet, but also never boring.

**PAIRINGS:** perfect with dry pastries, cream cakes, semifreddo ice-cream and bitter chocolate.

**SERVING NOTES:** in tulip glasses lightly flared at the end. The ideal serving temperature is 12-14°C.

