

Parol Vini S.r.l.

Sangue di Giuda DOC



Classification:

Controlled Designation of Origin

Grapes:

Barbera (from 25% to 65%), Croatina (from 25% to 65%), Rare Grapes, Ughetta (Vespaiole) and Pinot Nero together or separately up to a maximum of 45%.

Lands:

It prefers hilly land, it also supports less sunny slopes.

Alcoholic degree:

7,5% in Vol.

Area of origin:

Province of Pavia, Lombardia Region - Northern Italy

Production technique:

Classic vinification "in red" with the use of selected yeasts and at controlled temperature. The fermentation is stopped at 80 grams sugar per liter. At the time of release to consumption, it may be characterized by a carbon dioxide development, from a separate fermentation, not more than 1,7 bar.

Sensory analysis:

Intense red with violet shades. Fine, vinous, fragrant fragrance with light hints of iam. The flavor is sweet and embracing, with good body, soft and balanced, vibrant, evanescent.

Bottling:

It is bottled usign the cold sterile microfiltration technique.

Pairings:

It is generally a dessert wine, it is best expressed when tasted in the company of fresh fruit cakes. Try it with spicy cheeses. Serve at a temperature of 50-52°F.



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