



Antica Vinicola Broni



BUTTAFUOCO

OLTREPÒ PAVESE D.O.C.

Obtained from the traditional wine-making process of four selected grapes concentrated in a tiny hilly area around Broni. The sugar content varies between 18 to 23 % depending on the year.

GRAPE: Barbera, Croatina, Ughetta, Uva Rara

ALCOHOLIC DEGREE: 12% vol.

COLOUR: intense rubin red with purple glares.

AROMA/BOUQUET: intense and lasting, with jam with spicy hints.

TASTE: full bodied, clear, round and bold.

FOOD COMBINATION: ideal with red meats and game.

RECOMMENDED TEMPERATURE: 16° - 18° C.

The careful selection of its grape mix and the protracted fermentation of its must confer to this wine a big full-bodied characteristic.