

Antica Vinicola Broni



## **SANGUE DI GIUDA**

OLTREPÒ PAVESE D.O.C. SPARKLING - SWEET

Obtained from the traditional wine-making process of four selected grapes concentrated in a tiny hilly area around Broni. It is the only sweet red wine of the region. The sugar content varies between 16 to 23 % depending on the year.

**GRAPE:** Vespolina, Barbera, Croatina, Uva Rara.

ALCOHOLIC DEGREE: 7.5+ 5%

**COLOUR:** intense rubin red with purple glares.

**AROMA/BOUQUET:** fragrant and fruity bouquet.

**TASTE:** sparkling with a sweet and lasting flavour.

**FOOD COMBINATION:** ideal with desserts like pies, puff pastry and mild cheeses. Suitable also with fruits and fruit salads.

**RECOMMENDED TEMPERATURE:** 10° – 12° C.

The taste of this wine reflects the careful grapes' mix and the attention for a complex fermentation process. The cold technology making  $(-3^{\circ}C)$  until the bottling stage gives a great and unique personality to this wine.