



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**BUTTAFUOCO
FAJRO DOC 2013**

TYPOLOGY:
Still red wine

GRAPE VARIETIES:
50% Croatina 40 % Barbera 10% Uva Rara e Vespolina

VINIFICATION:
The grapes derive from the Montespinato 'cru' situated in the commune of Cigognola; when they have reached a perfect maturation, they are harvested entirely by hand. After the de-stemming and crushing, the must is left to macerate for 10-15 days in stainless steel tanks after which it is drawn off. After a few racking processes is left to age in large French oak 'tonneaux' barrels where it stays for about a year. In the autumn, 2 years after its harvest the wine is ready to be bottled. To insure its maximum integrity, before bottling only a slight filtering is carried out, assuring a good ageing.

ORGANOLEPTIC CHARACTERISTICS:
full ruby red. Intense bouquet with hints of spices and nuances of woodland fruit jams. To the mouth it is full bodied, of great structure and persistence

ALCOHOL:
15,5 %

FOOD PAIRING:
Well suited with braised and stewed game, mature cheeses.

SERVING TEMPERATURE:
18° /20 ° C.