



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



OLTREPO PAVESE BARBERA VIGNA VARMASI' DOC 2015

TYOPOLOGY:

still red wine

GRAPE VARIETIES:

98% Barbera 2% Croatina e Uva Rara

VINIFICATION:

this wine is only produced during the vintages which are worthy of this 'Vigna Varmasi', an extremely esteemed vine and one of the oldest vines of our company, its origins date back to around 100 years ago.

The yield per hectare is very low; which allows to have a smaller quantity of bunches but of a better quality.

The grapes are harvested by hand when they are slightly overripe, this permits a careful selection.

After the de-stemming and pressing, the must together with the skins undergoes an alcoholic fermentation which lasts for about one week, during which several pumping overs are carried out.

At the end of the alcoholic fermentation the wine is drawn off and undergoes several rackings.

It is then left to mature in stainless steel tanks; after the malo-lactic fermentation is completed the wine is bottled.

This wine is produced only during the better vintages.

It is highly suitable for ageing.

ORGANOLEPTIC CHARACTERISTICS:

full ruby red, intense bouquet, persistent, vinous, with marked nuances of jam and woodland fruit.

To the mouth it is well structured, pleasantly smooth and persistent.

ALCOHOL:

14,5%

FOOD PAIRING:

it is well accompanied with meat based starters such as ravioli or stuffed pasta, excellent with main course dishes of red meats and game.

SERVING TEMPERATURE:

18 / 20 ° C. Uncork at least an hour before serving.

Azienda Agricola CA' DEL GE' di Carlo Padroggi e C. Soc. Agr.

loc. Cà del Gè 27040 Montalto Pavese (PV)

Tel. e fax 0383.870179 info@cadelge.it www.cadelge.com