

Cantine Montagna Sangue di Giuda

THE FACTS

COUNTRY: Italy

REGION: Lombardy

APPELLATION: Oltrepo Pavese

CEPAGE: 40% Croatina, 30% Barbera, 20% Vespolina, 10% Red - Other

WINEMAKING: Harvested by hand after a careful analysis of the sugar levels. Grapes are selected by vine and by vineyards according to their ripeness. Grapes are de-stemmed and crushed and then undergo traditional fermentation in steel tanks at a controlled temperature to maintain a high sugar level. Bottling generally starts in February or March following the harvest.

ALCOHOL BY VOLUME: 7.5%

THE STORY

Since 1895 Cantine Francesco Montagna has been transforming grapes into wine with the same passion. The wine estate boasts more than a century of history in Broni, an ancient village with a great wine-making tradition. When it comes to making wine, Cantine Francesco Montagna is guided by one simple principle: to allow the terroir of its vineyards to express themselves. The starting point is the careful selection of the most suitable grapes coming from the vineyards of 40 winegrowers for a total area of 150 hectares. Today as in the past, an ongoing commitment focused on making the traditional wines of the Oltrepò Pavese known everywhere. The winery produce 4 lines of wines, each of them has its own character and personality.

THE ADJECTIVES

OVERALL: Sweet & fruity

AROMAS / FLAVORS: Plum, black cherry, blueberry jam, hints of violet

MOUTHFEEL: Smooth & lightly sparkling

THE SELLING POINTS

PAIRINGS: Aged Grana cheese, desserts, jam tarts, small pastries, dried fruit

