



Cantine Francesco Montagna

SANGUE DI GIUDA

Sparkling Sweet Red Wine

Grape Variety:

45% Croatina, 45% Barbera, 5% Ughetta, 5% Uva Rara

Production Area:

Southwest Lombardy - Oltrepò Pavese - DOC

Soil:

Mainly clayey with a presence of limestone

Altitude:

300 - 350 meters above sea level

Cultivation:

Low yields

Alcohol Volume:

7.5% by vol.

Harvest:

Harvested by hand after a careful analysis of the sugar levels. Grapes are selected by vine and by vineyards according to their ripeness.

Vinification:

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.

Characteristics:

This naturally sparkling wine has an intense crimson-red color. It contains a very fruity fragrance that includes crushed berries, dark plums and black cherries. The wine has good acidity, which balances its sweetness. It has a delicate, fresh and fruity taste that is best enjoyed while the wine is young. Exceptional with fruit tarts, almond desserts and fine pastries, Sangue di Giuda should be stored at 46° F and is best served at around 50° F.

Imported by: Bacco Wine & Spirit, LLC

