



VARIETIES: 90% Croatina & 10% Uva Rara

VINEYARD LOCATION: Scazzolino di Rovescala, Province of Pavia; a southwest-facing hillside called Gaggiarone, so steep it is difficult to cultivate and can only be tended carefully by hand

SOIL TYPE: Clayey, with presence of gypsum-tuff

CULTIVATION: Gradually being converted to **organic**

DENSITY: 3,900 vines per hectare (c. 1,580 per acre)

CROP YIELD: 4 tons per hectare (1.6 tons per acre)

TRAINING SYSTEM: Guyot

AVERAGE AGE OF VINES: 15 years old

VINIFICATION: Natural, with indigenous yeasts, in cement vats

AGEING: 2 years in cement vats followed by lengthy bottle age

ALCOHOL CONT.: Generally around 13.5-14% by vol.

TASTING NOTES: Deep garnet color; nose/palate: spicy, floral with touches of pepper and layered flavors (Gaggiarone owner **Annibale Alziati** calls them a *chiaroscuro* of flavors), minerality, ripe fruit and almond nuances; structured, natural, characterful, intriguing and appealing

BEST SERVED AT: 18° C (64.4° F)

FOOD PAIRINGS: Its richness and structure make this ideal with red meat dishes and first courses with meat-based sauces