

## TECH SHEET

# Gaggiarone Bonarda dell'Oltrepò Pavese DOC "Vitigni Vecchi" • (from Old Vines)



**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:** 3,500 vines per hectare (c. 1,420 per acre)

**CROP YIELD:** 3 tons per hectare (1.2 tons per acre)

**TRAINING SYSTEM:** Guyot

**AVERAGE AGE OF VINES:** 40-50 years old (planted in the 1960s; hence the name "Vitigni Vecchi", "Old Vines")

**VINIFICATION:** Natural, with indigenous yeasts, in cement vats

**AGEING:** 3 years in cement vats followed by lengthy bottle age

**ALCOHOL CONT.:** Generally around 14% by vol.

**TASTING NOTES:** Deep garnet color; nose/palate: dried flowers, spicy notes, pepper, layered flavors (Gaggiarone owner **Annibale Alziati** calls them a *chiaroscuro* of flavors), sweet/bitter, ripe fruit/metallic tannin; structured, natural, characterful, intriguing; fascinating!

**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