

# PICCHIONI

## DA CIMA A FONDO

VINO ROSSO – ANCESTRAL METHOD

**Location of the vineyards:** Solinga Valley (Canneto Pavese).

**Soil:** gravel-sand soil.

**Vineyards:** vineyards facing south on a steep hillside.

**Vinification:** the grapes are hand-harvested on the top (*cima*) of the hill. Once the grapes have been destemmed and crushed, the first fermentation starts in stainless-steel vats. The must ferments with the skins for several days. The must is then racked several times to stop the fermentation and, after being cooled, is left to stand during the winter. In April the must is bottled with the remaining yeasts: therefore, the fermentation ends in the bottle during the spring. The bottles are stored vertically in a dark cellar at a cool temperature for several months before release.

**Tasting notes:** deep ruby red colour; complex nose with notes of black cherry, wild fruits, dog rose, violet and wild herbs. On palate, it shows a good body with firm, but fine-grained tannins. Lingering finish with almond overtones.

**Pairing suggestions:** extremely food-friendly wine, it pairs well with *salumi*, bold-flavoured *pasta* and *risotto*, roasted meat, aged cheese.

**Service temperature:** best served at 16 °C in a glass with a large bowl. The sediment on the bottom (*fondo*) of the bottle is natural.

**Available formats:** 0,75 l bottle.

**Contains sulphites.**  
**Produced in Italy.**

*Label painting by our friend Antonella Tacci (Martilde winery).*



*“The wine is similar to the man,  
we’ll never know how far  
we can estimate and despise,  
love and hate,  
or what action sublime  
or monstrous misdeeds he can”*

Charles Pierre Baudelaire  
“Artificial Paradises”