

RESERVE DOLCEFUOCO 2021



This wine originates in our MONTAGNO vineyard (FOGLIO 8 mappale 182,183) in CIGOGNOLA 309 m a.s.l. in OLTREPO PAVESE.

The 2021 vintage is the first year of production of our DOLCEFUOCO

Harvesting is done manually in small boxes with selection of the bunches in the field.

Approximately 500/600 kg of grapes (CROATINA,BARBERA,UVA RARA) are harvested with very low yields, picked at maximum ripeness.

Maturation takes place in a small vitrified cement cask, at a controlled temperature for about 2 years.

The result is an unfiltered still red wine that improves with age, being integral of all its natural substances.

About 300 75cl bottles are bottled.

We recommend uncorking it a little before serving and drinking it in good company at around 18°.

It goes well with mature cheeses, risottos and red meats.

Translated with DeepL.com (free version)

VALENTI
A&R