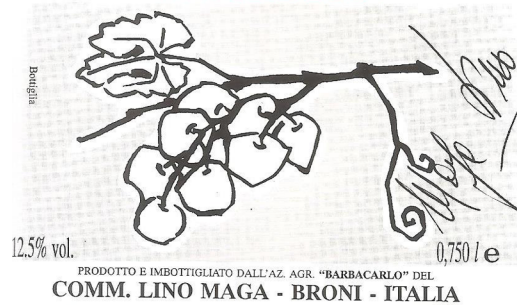


OLTREPO PAVESE

Vino Rosso D.O.C.

«RONCHETTO»



RONCHETTO OLTREPÓ PAVESE DOC

Classification: Oltrepó Pavese DOC

Variety: 50% Croatina, 25% Uva Rara, 15% Ughetta, 10% Barbera

Provenance: Stradella (Pavia), Italy

Yield/ha: 55-60 quintals/hectare

Vinification and maturing: After harvesting the wine is left in oaks for 9 months, then refined in bottles.

The bottles are placed in a horizontal position for about 60 days, then stored in vertical position.

Alcohol content: 14.5%

Organoleptic characteristics: Ruby red with garnet color. Intense and lively bouquet. The taste is full and round, full of character. Dry red.

Serve with: Roasted meats, poultry, white meats.

Serving temperature: 64-68°F



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