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## MONTEBUONO PROVINCIA DI PAVIA IGT

### *Napoleon Wine*

After the battle of Marengo in 1800, Napoleone stops in Broni to have some Montebuono wine and finds it excellent: from that moment the hill was also called "Mount Napoleon."

**Variety:** 50% Croatina, 30% Uva Rara, 20% Ughetta

**Provenance:** Località Montebuono, Broni (Pavia), Italy

**Soil:** Calcareous, limy (tuff) and very steep.

**Exposure:** South

**Yield/ha:** 50-60 quintals/hectare

**Harvesting:** in the spring time, manual and with careful selection of the grapes.

**Vinification and Maturing:** after crushing, the grapes are left to ferment with maceration in oak barrells. The pressing happens after 7 or 8 days succeeded by periods of racking for natural decantation. The bottles are placed in a horizontal position for about 40 days, then stored in vertical position for 4 months.

**Alcohol:** 12-13°

**Acidity:** 7-8g/lit

**PH:** 3,20-3,25

**Organoleptic characteristics:** Brilliant ruby red color with garnet shades. Intense and strong bouquet. Full body flavor. It has a big feature. The important vintages can have an evident sparkle note.

**Serve with:** it pairs well with stew and boiled meats.

**Serving temperature:** 64-68°F



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