

CROATINA LÙ DELLA COSTA

OVERVIEW

Vine variety: Croatina 100% from selected grapes from the Lù della Costa vines

Location: southwest facing slopes, 300 m above s.l.

Soil type: a level of clay over grey limestone

Vine planting: 4.000 plants per hectare in the traditional 'Guyot' system

Ages of vines: from 10 to 20 years of age

Yield of vines: approximately 6.000 kg/ha

Time of picking: at the beginning of October. The grapes are picked by hand into boxes and transferred directly to the cellar.

Processing: 8/10 days of grapes maceration in small barrels in contact with the skins. A few pumping over are executed during this process.

After several months of refinement, the wine is then filtered and placed in bottles for further 12 months.

Alcohol: 13-14% vol.

NOTES OF THE OENOLOGIST

Colour: intense ruby red.

Aroma: pleasant, slightly herbaceous, with hints of red berries and jam.

Traces of liquorice and tobacco.

Taste: dry, slightly tannic, full-bodied and persistent. Perfectly balanced after the right refinement in barrel.

TASTING ADVICE

Enjoyment: Croatina is recommended with all white and red meats recipes. Perfect with agnolotti and polenta, or when drunk together with hunting game or a 'brasato'.

AVAILABLE SIZE

Bottles of 75 cl.



MANDIROLA AZIENDA AGRICOLA

Via Roma, 29, 15050 Casasco AL - Tel. +39 348 5931889

www.mandirolavini.it