

LÙ DELLA COSTA

CROATINA

OVERVIEW

Grape variety: Croatina 100% from selected grapes from Lu' della Costa vines

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

Soil type: clay over grey limestone

Growing system: Guyot with a plant density of 4.000 p/ha.

Age of vines: from 10 to 20 years

Yield: 6.000 kg/hectare

Harvest time: at the beginning of October. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: 8/10 days of grape maceration in small barrels in contact with the skins. A few pump-overs are executed during this process. After several months of refinement, the wine is then filtered and placed in bottles for further 12 months.

Alcohol: a grading of 13-14% per volume.

NOTES OF THE OENOLOGIST

Colour: intense ruby red.

Bouquet: 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

Serving suggestion: 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.



COLLI TORTONESI
DENOMINAZIONE DI ORIGINE CONTROLLATA

44°49'31.50"N
9° 0'18.22"E



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