

Dellafiore

WINEMAKERS IN OLTREPO PAVESE SINCE 1880

FROM TRADITION TO INNOVATION



Dellafiore

OUR HISTORY

THE COMPANY WAS FOUNDED IN THE DISTANT 1880, WHEN SIRO DELLAFIGLIO CHOSE AS A PLACE OF PRODUCTION THE FERTILE LANDS OF OLTREPO PAVESE AND THERE FOUNDED WHAT IS STILL CURRENTLY KNOWN AS "AZIENDA AGRICOLA DELLAFIGLIO", NOW MANAGED BY THE BROTHERS ROBERTO AND VITTORIO. PASSION, INNOVATION, TRADITION AND CONSTANT RESEARCH IN OENOLOGICAL FIELD MAKE SURE THAT OUR PRODUCTS ARE INCREASINGLY APPRECIATED AND SOURCE OF INSPIRATION FOR THOSE WHO WANT TO THROW THEMSELVES IN THE FIELD OF VITICULTURE AND OENOLOGY. THE PERFECT COMBINATION OF THE CONSTANTS MENTIONED ABOVE, RESULTS IN RECOGNITIONS VALID FOR THE QUALITY, THE COMMITMENT AND THE PASSION OF THOSE WHO DEVOTE THEIR STRENGTH EVERY DAY TO THE REALIZATION OF GENUINE AND ADMIRABLE PRODUCTS. TRADITION PLAYS A FUNDAMENTAL ROLE IN OUR COMPANY: TRADITION DOES NOT ONLY MEAN EMULATING WHAT OUR ANCESTORS DID, BUT IT MEANS ABOVE ALL RESPECTING WHAT HAS BEEN DONE, TAKING A CUE AND TRYING TO ACTUALIZE VALUES THAT IN THE PAST WERE NOBLE RESULTS AND OF PARAMOUNT IMPORTANCE.



Dellafiore

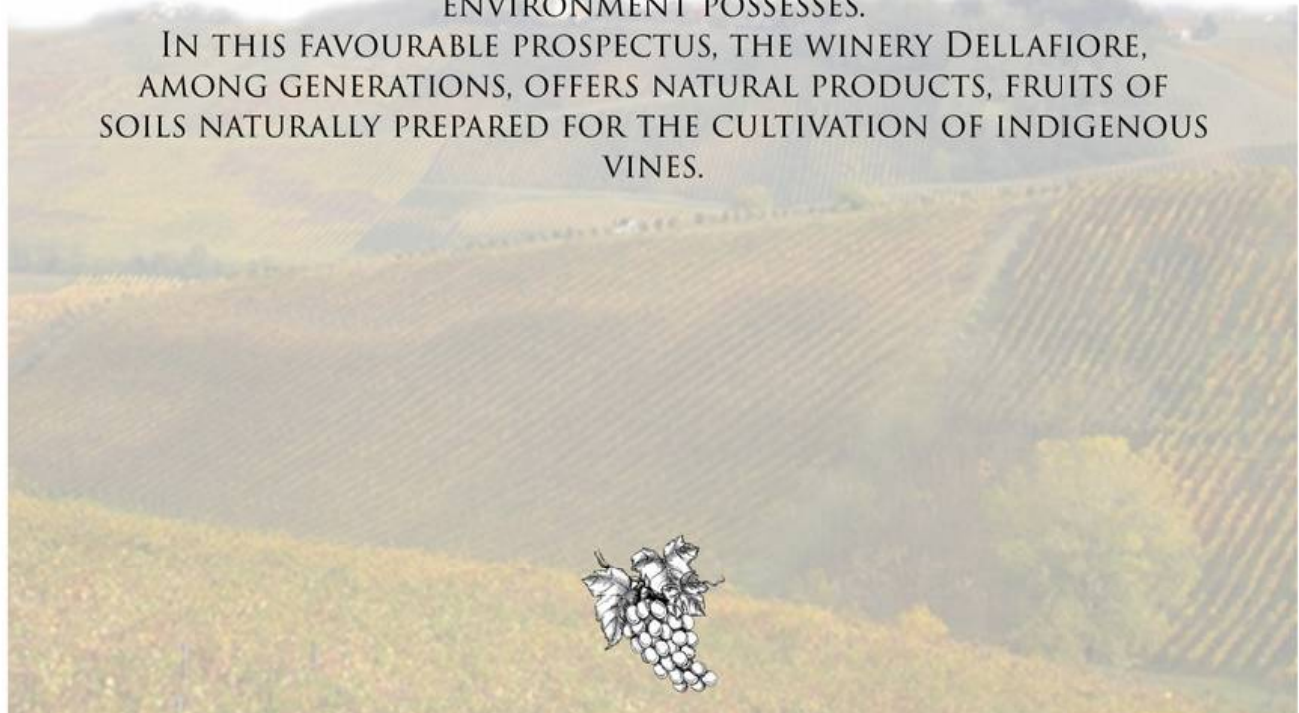


OUR TERROIR

THE OLTREPO PAVESE HAS BEEN KNOWN SINCE ANTIQUITY: THE LAND OF LONGOBARDI, THE ROUGH NORDIC POPULATION, HAS NOW BECOME THE LAND OF WINEMAKERS, WHO HAVE IMMEDIATELY UNDERSTOOD THE POTENTIAL OF THESE LANDS. CLAYEY REGIONS, WIDE SHADY VALLEYS AND BRISTLING FURROWS, MAKE SURE THAT THE WINES PRODUCED HERE ARE OF AN ABSOLUTE PECULIARITY, MAKING POSSIBLE DENOMINATIONS SUCH AS DOC, DOCG AND IGP.

IN FACT, IT IS HERE THAT OUR POSSESSIONS ARE LOCATED: 60 HECTARES CULTIVATED AT AN ALTITUDE OF 279 M ABOVE SEA LEVEL, THEY DONATE SUPREME GRAPES, HIGH QUALITY STANDARDS, PARTICULARLY SUITABLE FOR THE PRODUCTION OF CHARACTERISTIC WINES, IMPORTANT AND PERSISTENT. OUR SOILS ARE MOSTLY CLAYEY, SUITABLE FOR THE CULTIVATION OF CHARDONNAY AND RIESLING GRAPES, BUT SUITABLE ALSO FOR OTHER VINES, SUCH AS CROATINA, BARBERA OR MOSCATO. THE PROCESSING IN THE VINEYARD TAKES PLACE IN A MECHANICAL WAY, FOLLOWING THE MOST MODERN AND INNOVATIVE TECHNOLOGIES, HOWEVER TRYING TO MAINTAIN INTACT THE BIODIVERSITY THAT EACH ENVIRONMENT POSSESSES.

IN THIS FAVOURABLE PROSPECTUS, THE WINERY DELLAFIORE, AMONG GENERATIONS, OFFERS NATURAL PRODUCTS, FRUITS OF SOILS NATURALLY PREPARED FOR THE CULTIVATION OF INDIGENOUS VINES.





OUR BACKGROUND

THE ESTATE DELLAFIORE ROBERTO E F. LLI IS AN ITALIAN WINERY LOCATED IN NORTHERN ITALY, MORE PRECISELY IN SCAZZOLINO (FRAZ. ROVESCALA) IN OLTREPO PAVESE.

OURS IS A VERY OLD WINE-GROWING REALITY, IN FACT THE FIRST HINTS OF A COMPANY ARE ALREADY HAD TOWARDS THE END OF 1800, THANKS TO SIRO DELLAFIORE WHO STARTED THAT TRADITION THAT TODAY IS STILL CONTINUED.

OVER THE YEARS THE WINERY HAS EVOLVED, MODERNIZING THE TECHNIQUES OF PRODUCTION AND WORKMANSHIP, HOWEVER IT IS ONLY IN THE EARLY 2000 THAT COMES THE BREAKTHROUGH THAT HAS ALLOWED TO BECOME TODAY PRODUCERS WITH HIGH QUALITY STANDARDS. STARTING FROM THOSE YEARS, IN FACT, UNDER THE CAREFUL GUIDANCE OF THE BROTHERS ROBERTO AND VITTORIO, THE WINERY IS ACCOMPANIED BY A PROCESS OF MODERNIZATION OF THE MACHINERY, STILL MAINTAINING THE RESPECT FOR THE TRADITION AND WISHING TO MORE AND MORE QUALITATIVE STANDARDS, REMAINING IN LINE WITH THE GENUINENESS OF THE PRODUCTS IN WHICH WE FIRMLY BELIEVE.

THE COMPANY DEVELOPS IN THE SECULAR LANDS OF OLTREPO PAVESE, ALWAYS RENOWNED FOR THE HIGH QUALITY OF THE WINES PRODUCED HERE. OUR POSSESSIONS ARE LOCATED ON CLAYEY SOILS AT AN ALTITUDE OF ABOUT 279 M ABOVE SEA LEVEL, ALLOWING US TO PRODUCE WINES OF CHARACTER AND INCREASINGLY APPRECIATED.

OUR PRODUCTION IS CHARACTERIZED BY DENOMINATIONS DOC AND IGT, FROM RED WINES TO WHITE WINES, PASSING THROUGH THE SPARKLING WINES, COMING TO SWEET WINE AND AN EXCELLENT ROSÉ.

OUR WINES ARE PERFUMED WITH TRADITION AND GENUINENESS, ENCLOSING IN THEM THE ESSENCE AND PASSION OF 4 GENERATIONS OF WINE-GROWERS.



BellaFiore

Our Wines

Red

White

Sweet

Sparkling

Rosè



BARBERA

FERMA

BARBERA FERMA DOC.
DELL' OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HARVESTED AT THE END OF SEPTEMBER THEN CRUSHED AND DE-STEMMED. THE MUST OBTAINED IS THEN FERMENTED IN STAINLESS STEEL TANKS WITH AUTOMATIC PUMPING OVERS, WHERE IT IS LEFT MACERATING FOR 10/12 DAYS. THE WINE IS KEPT SMOOTH.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% BARBERA

COLOUR: RUBY RED

BOUQUET: FRUITY AROMA.

TASTE: DRY WITH PERSISTENCE.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT GOES WELL WITH BOILED AND BRAISED MEAT.

Della Fiore

BARBERA

VIVACE

BARBERA VIVACE DOC
DELL' OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HARVESTED AT THE END OF SEPTEMBER THEN CRUSHED AND DE-STEMMED. THE MUST OBTAINED IS THEN FERMENTED IN STAINLESS STEEL TANKS WITH AUTOMATIC PUMPING OVERS, WHERE IT IS LEFT MACERATING FOR 10/12 DAYS. TO OBTAIN SPARKLING THE WINE IS PUT INTO PRESSURIZED STAINLESS STEEL CONTAINERS BY THE REFERMANTATION BEFORE IT IS BOTTLED.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% BARBERA

COLOUR: RUBY RED

BOUQUET: FRUITY AROMA.

TASTE: SPARKLING DRY WITH PERSISTENCE.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT GOES WELL WITH BOILED AND BRAISED MEAT.

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CERVO NERO

BARBERA FERMA DOC
DELL' OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HARVESTED AT THE END OF SEPTEMBER THEN CRUSHED AND DE-STEMMED. THE MUST OBTAINED IS THEN FERMENTED IN STAINLESS STEEL TANKS WITH AUTOMATIC PUMPING OVERS, WHERE IT IS LEFT MACERATING FOR 10/12 DAYS.

THE WINE IS KEPT SMOOTH.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% BARBERA

COLOUR: RUBY RED

BOUQUET: FRUITY AROMA.

TASTE: DRY WITH PERSISTENCE.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT GOES WELL WITH BOILED AND BRAISED MEAT.

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BONARDA

AMABILE

BONARDA AMABILE DOC
DELL' OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HARVESTED AT THE END OF SEPTEMBER, THEN CRUSHED AND DE-STEMMED, THE MUST OBTAINED FERMENTS IN STAINLESS STEEL TANKS WITH AUTOMATIC PUMPING OVERS, WHERE IT MACERATES WITH ITS SKINS FOR ABOUT 10/12 DAYS AT A TEMPERATURE OF 26/28 °C.

TO OBTAIN SPARKLING THE WINE IS PUT INTO PRESSURIZED STAINLESS STEEL CONTAINERS BY THE REFERMANTATION BEFORE IT IS BOTTLED.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CROATINA

COLOUR: DEEP RUBY RED

BOUQUET: INTENSE AROMA WITH HINTS OF RASPBERRIES AND BLUE BERRIES.

TASTE: WEEL BALANCED AND OF A GOOD STRUCTURE.

ALCOHOL CONTENT: 12,5%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: DRESSED PORK PRODUCTS, FIRST COURSES WITH MEAT AND STEWS.

WINE TO BE TASTED AT THE END OF A MEAL.

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BONARDA

FERMA

BONARDA FERMA DOC
DELL' OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HARVESTED AT THE END OF SEPTEMBER THEN CRUSHED AND DE-STEMMED. THE MUST OBTAINED IS THEN FERMENTED IN STAINLESS STEEL TANKS WITH AUTOMATIC PUMPING OVERS, WHERE IT IS LEFT MACERATING FOR 10/12 DAYS, AT A CONTROLLED TEMPERATURE OF 22/24 °C.

THE WINE IS KEPT SMOOTH AS THE NATURE PROVIDES. THIS WINE IS TYPICAL OF OLTREPO PAVESE LANDS.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CROATINA

COLOUR: DEEP RUBY RED

BOUQUET: INTENSE FRUITY AROMA, WITH HINTS OF BLACKBERRIES FRUITS.

TASTE: THE TASTE IS SMOOTH, DRY AND WELL-BODIED.

ALCOHOL CONTENT: 12,5%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT IDEALLY MATCHES WITH SALAMI, ITALIAN PASTA WITH MEAT SAUCE, STEWED AND BRAISED MEAT.

Dellafiore

BONARDA

VIVACE

BONARDA VIVACE DOC
DELL' OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HARVESTED AT THE END OF SEPTEMBER THEN CRUSHED AND DE-STEMMED. THE MUST OBTAINED IS THEN FERMENTED IN STAINLESS STEEL TANKS WITH AUTOMATIC PUMPING OVERS WHERE IT IS LEFT MACERATING FOR 10/12 DAYS AT THE CONTROLLED TEMPERATURE OF 22/24 °C.

TO MAKE IT SPARKS THE WINE IS PUT INTO PRESSURIZED STAINLESS STEEL CONTAINERS BUY THE REFERMENTATION BEFORE IT IS BOTTLED.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CROATINA

COLOUR: DEEP RUBY RED

BOUQUET: INTENSE FRUITY AROMA, WITH HINTS OF BLACKBERRIES FRUITS.

TASTE: THE TASTE IS SMOOTH, DRY AND WELL-BODIED.

ALCOHOL CONTENT: 12.5%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT IDEALLY MATCHES WITH SALAMI, ITALIAN PASTA WITH MEAT SAUCE, STEWED AND BRAISED MEAT.

Dellafiore

BONARDA

INVECCHIATA

BONARDA DOC
INVECCHIATA
DELL'OLTREPO PAVESE



PRODUCTION: THE HARVESTING TAKES PLACE AT THE END OF SEPTEMBER AND THE GRAPES ARE CAREFULLY HAND SELECTED.

THEY ARE THEN CRUSHED, DE-STEMMED AND THE MUST OBTAINED IS THEN COLLECTED IN STAINLESS STEEL TANKS WHERE IT STARTS TO FERMENTATE AND IT IS LEFT MACERATING FOR 10/12 DAYS.

WHEN THE WINE IS READY TO BE SERVED, IT IS STORED FOR 4 YEARS IN CEMENT BARRELS.

IT IS THEN BOTTLED WITH CARE.

THE WINE CONSERVES ITS NATURAL SMOOTHNESS.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CROATINA

COLOUR: DEEP RUBY RED

BOUQUET: INTENSE AND FRUITY.

TASTE: THE TASTE IS SMOOTH, DRY, WELL-BODIED, WITH PERSISTENCE AND HINTS OF DRIED FLOWERS.

ALCOHOL CONTENT: 13,5%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT IDEALLY MATCHES WITH SALAMI, ITALIAN PASTA WITH MEAT SAUCE, STEWED AND BRAISED MEAT.

Bella Fiore

PRIAPO

CROATINA IGT
INVECCHIATA
DELL'OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE HANDLY HARVESTED AT THE END OF SEPTEMBER, DE-STEMMED AND COLLECTED IN STAINLESS STEEL TANKS WITH THEIR SKINS FOR 10/12 DAYS, IN ORDER TO GET A PERSISTENT DARK COLOUR. THEY ARE THEN PRESSED AND THE MUST OBTAINED IS PICKED UP IN CONTAINERS WHERE IT IS LEFT FOR 8 MONTHS.

AFTER THIS PERIOD IT IS TRANSFERED IN OAK BARRELS FOR 5 YEARS.

THIS WINE BELONGS TO DELLAFIORE'S WINERY PREMIUM SELECTION.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 30 YEARS

GRAPES: 100% CROATINA

COLOUR: DARK RUBY RED

BOUQUET: INTENSE NOSE AND PERSISTENT POLYPHENOLS.

TASTE: WELL BODIED, WITH HINTS OF RED BERRY FRUITS, DRY FLOWERS AND ACCENTUATED TANNINS.

ALCOHOL CONTENT: 14%

SERVING SUGGESTIONS: SERVE AT 18-20 °C

GASTRONOMY: IT IS RECOMMENDED WITH MEAT AND FIRST DISHES.

Dellafiore

CHARDONNAY

FERMO

CHARDONNAY I.G.T.
DELL'OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE SELECTED AND PRESSED DURING THE HARVESTING AT THE FIRST OF SEPTEMBER, THEN FERMENTED IN STAINLESS STEEL TANKS AT CONTROLLED TEMPERATURE OF 16/18 °C.

IT FITS FINE WITH SUNNY ENVIRONMENTS, FOR THAT REASON THE FINAL PRODUCT HAS AN AMAZING STRAW YELLOW COLOUR.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CHARDONNAY

COLOUR: STRAW YELLOW

BOUQUET: INTENSE AROMA FINE AND LIVELY FLAVOUR.

TASTE: SMOOTH WHITE WINE, WITH FRESH APPLE TASTE.

ALCOHOL CONTENT: 11,5%

SERVING SUGGESTIONS: SERVE AT 8-10 °C

GASTRONOMY: IT GOES WELL WITH VEGETABLES STARTERS, DELICATE FIRST COURSES AND FISH DISHES.

Dellafiore

CHARDONNAY

VIVACE

CHARDONNAY VIVACE
I.G.T.
DELL'OLTREPO PAVESE



PRODUCTION: THE GRAPES ARE SELECTED AND PRESSED DURING THE HARVEST AT THE FIRST OF SEPTEMBER, THEN FERMENTED IN STAINLESS STEEL TANKS AT CONTROLLED TEMPERATURE OF 16/18 °C.

IT FITS FINE WITH SUNNY ENVIRONMENTS, GIVING IT AN AMAZING STRAW YELLOW COLOR.

TO MAKE IT SPARKLE IT IS PUT INTO PRESSURIZED STAINLESS STEEL CONTAINERS BEFORE IT IS BOTTLED.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CHARDONNAY

COLOUR: STRAW YELLOW

BOUQUET: INTENSE AROMA FINE AND LIVELY FLAVOUR.

TASTE: DRY, FRESH, REFINED WITH FRESH APPLE TASTE.

ALCOHOL CONTENT: 11,5%

SERVING SUGGESTIONS: SERVE AT 8-10 °C

GASTRONOMY: IT GOES WELL WITH VEGETABLES STARTERS AND DELICATE FIRST COURSES.

Dellafiore

RIESLING

RIESLING I.G.T.
DELL'OLTREPO PAVESE



PRODUCTION: THE HARVESTING TAKES PLACE AT THE FIRST OF SEPTEMBER. THE GRAPES ARE DE-STEMMED AND IMMEDIATELY PRESSED. AFTER THESE PROCESSES THE MUST OBTAINED IS FILTERED AND COLLECTED IN STAINLESS STEEL CONTAINERS WELL IT IS LEFT FOR 8 MONTHS. IT IS THEN BOTTLED.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% RIESLING

COLOUR: GOLD

BOUQUET: FRUITY AND WELL BALANCED.

TASTE: SPARKLING WHITE WINE, WITH INTENSE FRESH APPLE TASTE.

ALCOHOL CONTENT: 11,5%

SERVING SUGGESTIONS: SERVE AT 8-10 °C

GASTRONOMY: IT GOES PERFECTLY WITH STARTERS AND FISH DISHES.

Dellafiore

PINOT NERO

VINIFICATO IN BIANCO

PINOT NERO I.G.T.
DELL' OLTREPO PAVESE



PRODUCTION: "THE GRAPES ARE HARVESTED DURING THE FIRST HALF OF SEPTEMBER, DE-STEMMED AND IMMEDIATELY PRESSED.

AFTER THE PRESSING PROCEDURES, THE MUST UNDERGOES SOME CLARIFICATION PROCESSES, IN ORDER TO REACH A FADE STRAW YELLOW COLOUR.

AFTER THAT IT IS LEFT QUITE FOR 8 MONTHS AND THEN BOTTLED.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% PINOT NERO

COLOUR: BRIGHT STRAW YELLOW

BOUQUET: FRUITY AND FRESH NOSE.

TASTE: SPRING FLOWERS AND SUMMER FRUITS.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 10-12 °C

GASTRONOMY: IT GOES PERFECTLY WITH APPETIZERS, STARTERS AND FISH DISHES.

Dellafiore

MOSCATO

MOSCATO I.G.T.
DELL' OLTREPO PAVESE

PRODUCTION: "THE GRAPES ARE PICKED AND PRESSED AROUND THE FIRST HALF OF SEPTEMBER, FERMENTED IN TEMPERATURE AND PRESSURE-CONTROLLED STAINLESS STEEL TANKS AT 18 °C.

THE FERMENTATION IS CONTROLLED THROUGH THE COOLING OF THE MUST AND THE SUBSEQUENT STERILIZED FILTRATION.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% MOSCATO

COLOUR: STRAW YELLOW

BOUQUET: INTENSE SCENT, WHITE FLOWERS AND PEACH.

TASTE: FRESH FLAVOUR, ELEGANT, SWEET, AROMATIC WITH WIDE AND INTENSE NOTES OF FRESH FRUIT AND ACACIA HONEY.

ALCOHOL CONTENT: 6%

SERVING SUGGESTIONS: SERVE AT 10-12 °C

GASTRONOMY: MOSCATO IS THE PROTAGONIST OF ANY PARTY, IT GOES VERY WELL WITH DESSERTS AND CAKES, TRY IT WITH FRESH CHEESES TOO.



Bella Fiore

SANGUE DI GIUDA

SANGUE DI GIUDA DOC
DELL' OLTREPO PAVESE

PRODUCTION: THE GRAPES ARE PICKED DURING THE SECOND DECADE OF SEPTEMBER. THE GRAPES UNDERGO A CRUSHING DE-STEMMING AND THE MUST OBTAINED IS LEFT TO FERMENT AT A CONTROLLED TEMPERATURE (28 °C) WITH ITS SKINS FOR ABOUT 3 DAYS WITH AUTOMATIC PUMPING OVER.

SUCCESSIVELY THE WINE IS DRAINED AND WHEN ABOUT 6° ALCOHOL IS OBTAINED THE WINE IS CAPT AT 0 °C TO BLOCK THE FERMENTATION.

TO OBTAIN SPARKLING, THE WINE IS PUT INTO PRESSURIZED CONTAINERS BEFORE IT IS BOTTLED.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% CROATINA

COLOUR: BRIGHT PURPLISH RED

BOUQUET: INTENSE, COMPLEX, FRUITY WITH FRAGRANT AND VINOUS NUANCES.

TASTE: FRESH, SWEET, ARMONIC SMOOTH.

ALCOHOL CONTENT: 9%

SERVING SUGGESTIONS: SERVE AT 10-12 °C

GASTRONOMY: ALL KINDS OF SWEETS AND DESSERTS, SWEET PASTRIES, DRY FRUITS AND MATURE CHEESES.



SANGUE DI GIUDA
DENOMINAZIONE DI ORIGINE CONTROLLATA
FRIZZANTE

Dellafiore
Viticoltori e Enologi

Dellafiore

ELIOS

SPUMANTE
DELL'OLTREPO PAVESE

PRODUCTION: "THE GRAPES ARE HARVESTED AT THE END OF AUGUST IN ORDER TO MAINTAIN A HIGHER ACIDITY, THEN DE-STEMMED AND PRESSED.

IT FOLLOWS THE CLASSIC METHOD PROCEDURE (CHAMPENOISE) AND IT IS LEFT ON THE YEAST FOR 36 MONTHS.

THE GRAPES ARE HAND SELECTED BY PAYING ATTENTION TO ATTAIN TO THE HIGHER QUALITY STANDARDS.

THIS WINE BELONGS TO DELLAFIORE'S WINERY PREMIUM SELECTION.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% PINOT NERO

COLOUR: STRAW YELLOW

BOUQUET: INTENSE FRESH NOSE.

TASTE: DRY, WELL-BODIED AND STRUCTURED.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 5-6 °C

GASTRONOMY: IT GOES PERFECTLY WITH STARTERS, APPETIZERS AND FISH DISHES.



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PROPINO'

Brut

SPUMANTE
DELL'OLTREPO PAVESE



PRODUCTION: THE HARVEST TAKES PLACE AT THE END OF AUGUST, IN ORDER TO MANTAIN A CERTAIN ACIDITY. THE GRAPES ARE DE-STEMMED, PRESSED AND THE MUST OBTAINED UNDERGOES SOME CLARIFICATION PROCESSES. IT FOLLOWS THE MARTINOTTI METHOD.

THE PERLAGE IS WELL-BODIED.

EXPOSURE: PREDOMINANTLY A SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% PINOT NERO

COLOUR: BRIGHT STRAW YELLOW

BOUQUET: INTENSE FRESH NOSE.

TASTE: DRY AND DEFINED.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 6-8 °C

GASTRONOMY: IT FITS PERFECTLY WITH THE WHOLE MEAL, BUT ALSO INDICATED AS APPETIZER.

Dellafiore

PINOT NERO

VINIFICATO IN ROSA

PINOT NERO I.G.T.
VINIFICATO IN ROSA
DELL' OLTREPO PAVESE



PRODUCTION: THE HARVESTING STARTS AT THE FIRST OF SEPTEMBER.

THE GRAPES ARE DE-STEMMED AND COLLECTED IN STAINLESS STEEL TANKS WITH THEIR SKINS FOR 4/5 DAYS, WHEN THE PECULIAR BRIGHT PINK COLOUR FORMS.

THE GRAPES ARE THEN PRESSED AND THE MUST OBTAINED IS FILTERED AND COLLECTED IN CONTAINERS WHERE IT LIES FOR 8 MONTHS.

IT IS THEN BOTTLED.

EXPOSURE: SOUTH - 279 M. S.L.M.

TYPE SOIL: CLAYOUS

PRUNNING METHOD: GOUYOT

STEMS PER HECTARE: 4.000/4.200

AVERAGE AGE OF PLANTS: 20 YEARS

GRAPES: 100% PINOT NERO

COLOUR: BRIGHT PINK

BOUQUET: SPRING FLOWERS.

TASTE: SPRING FRUITS AND SWEETNESS.

ALCOHOL CONTENT: 12%

SERVING SUGGESTIONS: SERVE AT 8-10 °C

GASTRONOMY: IT GOES PERFECTLY WITH APPETIZERS AND FIRST SOFT DISHES.

Bellafiore