



LOMBARDY

CROBARA PINOT NOIR PROVINCIA DI PAVIA IGT



LOSITO GUARINI

GRAPES Pinot noir

HARVEST By hand

VINIFICATION Grape pressing and destemming with pre-fermentation maceration and macro oxygenation to obtain its unique color. Fermentation at controlled temperature with cultured yeasts.

REFINING In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING Cold sterile

TASTING NOTES **COLOR:** Light ruby red with slight garnet red tinges.
NOSE: Very pronounced with hints of mixed berries, blackberry, raspberry, black currant, pansy evocations.
PALATE: Dry, fresh flavor, sapid, with a good acidulous hint, spicy notes, cloves

FOOD PAIRING First courses such as tortelli, braised and grilled meat second courses, feathered and furred game, medium aged cheese with jams to exalt the hints of mixed berries



SANGUE DI GIUDA DELL' OLTREPO PAVESE DOC

LOSITO GUARINI



GRAPES Croatina, Barbera, Uva rara, Vespolina

HARVEST By hand

VINIFICATION Grape pressing and destemming, cold pre-fermentation to extract color and aromas and fermentation at 25°C controlled temperature with cultured yeasts. Devatting occurs after the cap forms and the obtained wine is kept cold to remain sweet.

REFINING In stainless steel. Pressure tank natural fermentation with 14°C macro oxygenation with cultured yeasts.

BOTTLING Cold sterile

TASTING NOTES **COLOR:** Bright, vivid ruby red with purple tinges, thick and lingering froth.

NOSE: Intense, persistent, fruity with hints of raspberry jam, blueberry, blackberry and scents of pansy.

PALATE: Sweet, fresh, velvet-smooth with black current lingering finish.

FOOD PAIRING Cookies, almond paste, fruit tarts and aged blue-veined cheese

