



IL TRADITORE



TECHNICAL NOTES

DESIGNATION OF ORIGIN: Sangue di Giuda dell'Oltrepò Pavese DOC.

GRAPE: Croatina, Barbera and Uva Rara.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south, south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are destemmed and crushed. The must ferments in contact with the skins at a controlled temperature for a period of time different from year to year. We use selected yeasts to start the alcoholic fermentation. The fermentation is stopped to keep the desired level of residual sugar. The skins are then removed. Noble tannins are added to enhance the body and the elegance of the wine. After the fermentation, the wine is cooled down to a low temperature and clarified. The natural bubbles are produced by a secondary fermentation in temperature-controlled stainless-steel autoclaves. The fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

TASTING NOTES

SIGHT: deep ruby red with purple highlights.

NOSE: intense, winery nose with fruity and floral notes.

PALATE: pleasantly smooth with a touch of sweetness.

SUGGESTED PAIRINGS: dessert wine that pairs well with tea biscuits and fruit or jam tarts.

SERVICE TEMPERATURE: 12-14 °C.

ALCOHOL: 6,5% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2022.

PRODUCT OF ITALY:

ACCOLADES AND AWARDS

Gambero Rosso 2019: Two Glasses (excellent value for money)

Il Golosario 2020, 2021, 2022 and 2024: Recommended Wine

Vinipius 2019: Three Camunian Roses

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