



PEROROSSINO

OLTREPÒ PAVESE ROSSO DOC

This wine is made from Croatina, Barbera, Uva Rara and other rare indigenous grapes. The name is a hint to a pear tree ("pero" in Italian) that grows in the vineyard, whose leaves turn red ("rosso" in Italian) during the harvesting. Perorossino is a hearty, rustic wine with an elegance of its own, a perfect expression of its terroir and of our oldest traditions.

We are now converting to organic farming, but we have always been committed to a sustainable approach to vine-growing, using a minimum of pesticides.

Vineyard specifics

Training system: vertical trellis

Pruning system: Guyot

Vineyards facing: east, south-east

Vines per hectare: 4.000-4.500

Yield per hectare: 4 tons

Tasting notes

Colour: pale ruby red with garnet red highlights.

Nose: complex, intriguing nose with floral, fruity and spicy notes.

Palate: full-bodied and full-flavoured.

Pairings: slow-cooked red meat and game.

Service temperature: 15-18 °C

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