



MON CARUL

TECHNICAL DATA



SILQUASTRO
2018



Sangue di Giuda
dell'Oltrepò Pavese
DOC



Sweet
semi-sparkling
red wine



Croatina (40%)
Barbera (40%)
Uva Rara (20%)



Alcohol: 7,2% vol
Residual sugar: 95 g/l
Total acidity: 5,5 g/l
pH: 3,3
Total dry extract: 21 g/l

TASTING NOTES



Intense red with purple highlights.
Vibrant purple foam.



Delicate, inviting *bouquet*
with red fruit
and jammy fruit notes.



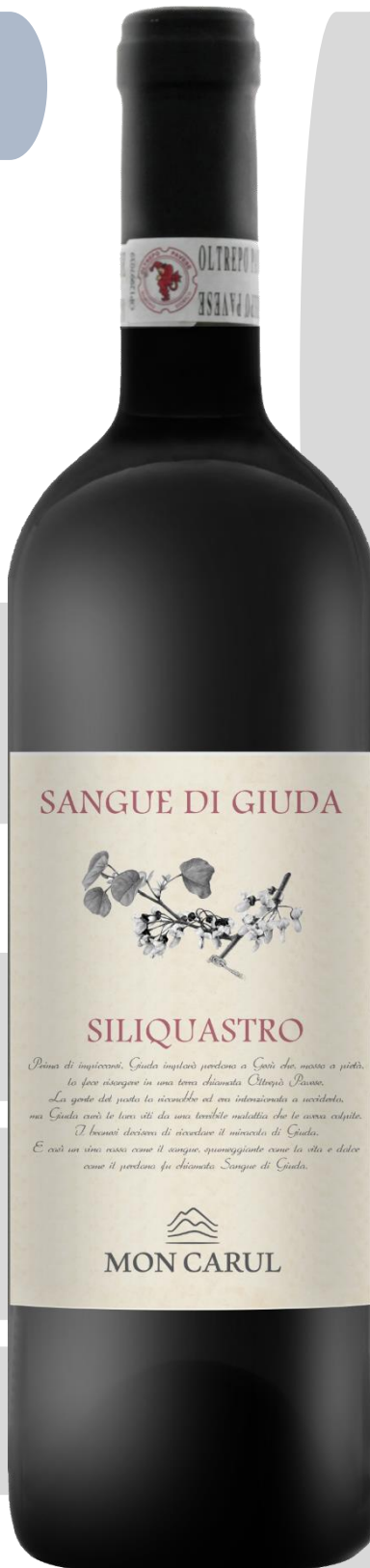
Slightly fizzy with a touch of sweet,
it's extremely pleasant
and easy to drink.



8-10 °C



Fruit or jam tarts, tea biscuits.
It can be successfully tried also
with *salumi*, hot and spicy food or BBQ.



THE LEGEND

According to a legend popular in Oltrepò Pavese, Judas begged forgiveness to Jesus before hanging himself. Jesus resurrected him, but ordered him to travel all over the world doing good deeds. Endlessly wandering, Judas came to a land of winegrowers named Oltrepò Pavese. Local people recognized him and wanted to kill him, but Judas prayed Jesus to heal their vines from a terrible disease that had affected them. The vines were saved and the winegrowers decided to celebrate the miracle. So, a wine red as blood, sparkling as life and sweet as forgiveness was called Blood of Judas.



VINIFICATION

Manual harvest into boxes. Destemming and crushing of the grapes. Cold maceration at 5-10 °C for 24 hours, then at 15-20 °C for 4-6 days. The fermentation is stopped at a -2 °C temperature. Natural second fermentation in insulated stainless-steel tanks. Isobaric bottling.



VINEYARDS SPECIFICS

Training system:
vertical trellis

Pruning system:
Guyot

Vineyards orientation:
north, north-east

Soil type:
mixed (limestone and clay)

Altitude:
300 m AMSL

Average age of the vines:
25 years

Vines per hectare:
4.000

Yield per hectare:
10 tons

