



# MON CARUL

## TECHNICAL DATA



SILQUASTRO  
2022



Sangue di Giuda  
dell'Oltrepò Pavese  
DOC (frizzante)



Sweet  
semi-sparkling  
red wine



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



Alcohol: 6,5% vol  
Residual sugar: 120 g/l  
Total acidity: 6,0 g/l  
pH: 3,4  
Total dry extract: 28 g/l

## TASTING NOTES



Intense red colour  
with purple highlights.  
@ght crown of purple foam  
Uzer pcuring



Delicate, inviting nose  
with red fruit  
and jammy fruit notes.



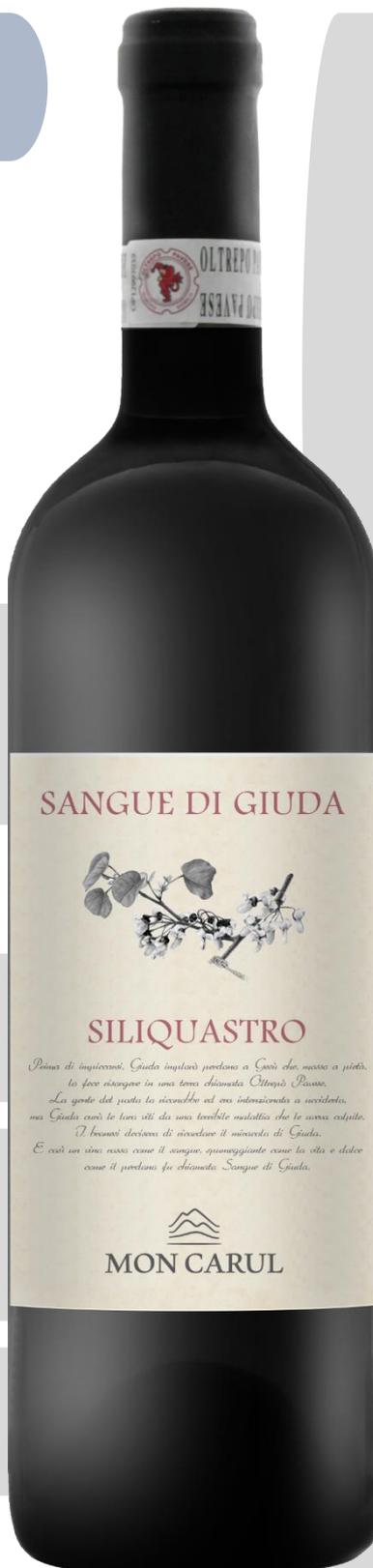
Slightly fizzy with a touch of sweet,  
it's extremely pleasant to drink.



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 OF JUDAS

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 God 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 small plastic 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

