

# Insolito

## TYPE:

Still red wine – (young Magis)

## VINTAGE:

2024

## GRAPES:

Barbera – Croatina – Moradella

## VINEYARD:

Located in the Lombard/Pavia Apennines on the Pernione hill in Rocca Susella.

Soil: Calcareous-clay.

Growing method: Natural and Organic.

Planting year: 2010

Training system: Low Guyot.

Vines per hectare: 3,000

Yield: 50 quintals per hectare – 2 kg/vine.

Altitude: 350–400 m a.s.l.

Harvest: First/second week of October at confirmed phenolic ripeness.

## VINIFICATION:

Harvest in small crates; grapes are destemmed and crushed.

Fermentation in steel tanks with 12–14 days maceration and daily pumping over; followed by racking, soft pressing, static decanting, racking, and bottling the next year.

Yield: 30–32 hl/ha.

## TASTING NOTES:

Intense ruby red, balanced acidity, low tannins. Fruity notes (plum, blackberry, cherry).

## ALCOHOL:

13,50% Vol

## PAIRINGS:

Pairs well with cured meats, red meats, and aged cheeses.

## SERVING TEMPERATURE:

16–17°C

## FORMAT:

0.75 L

Contains sulfites

