

# Alfeo

## TYPE:

Still red wine – for strong palates.

## VINTAGE:

2019

## GRAPES:

Croatina

## VINEYARD:

The vineyard is located in the Lombard/Pavia Apennines, specifically on the Pernione hill in the municipality of Rocca Susella.

Soil: Calcareous-clay.

Growing method: Natural and Organic, with grassing between the rows and regular mowing throughout the year; only copper and sulfur are used for plant protection.

Planting year: 2000

Training system: Low Guyot.

Vines per hectare: 4,000

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

Altitude: 350–400 m a.s.l.

Harvest: First/second week of October, only after confirmed phenolic ripeness.

## VINIFICATION:

Harvesting in small 15 kg crates. The grapes are destemmed and gently crushed within a few hours, then the must ferments in steel tanks.

Maceration on the skins lasts 12–14 days with daily pumping over.

Racking with light pressing yields 35–38 hl/ha.

Aging: 24 months in stainless steel or fiberglass tanks, followed by 12 months in wooden barrels. After bottling, the wine rests for several more months before release.

## TASTING NOTES:

Intense ruby-red color with violet reflections, balanced acidity, and noticeable tannins. On the palate: fruity notes (plum, blackberry, black cherry) and floral hints (violet). With aging, it develops forest-floor complexity and spicy notes (black pepper).

## ALCOHOL:

14.50% Vol

## PAIRINGS:

Perfect with cured meats, red meat dishes, and aged cheeses.

## SERVING TEMPERATURE:

16–18°C

## FORMAT:

0.75 L

Contains sulfites

