



# CA'MONTEBELLO BUTTAFUOCO DOC 2014

## REGION...

Oltrepo Pavese DOC, Lombardia, Italy

## GRAPE VARIETALS...

**40% Barbera, 50% Croatina, 10% Uva Rara**

\*Croatina is a grape varietal primarily grown in the Oltrepo Pavese Region of Lombardy in Italy. It can be compared to the Dolcetto grape as it tends to produce fruity, deeply coloured wines that are mildly tannic.

## VINIFICATION...

Harvesting takes place towards the last 10 days of September, and the grapes, after being destemmed and crushed, undergo maceration for eight to ten days, depending on the characteristics of the vintage, in stainless steel tanks, with frequent pumping over. At the end of the malolactic fermentation, the wine is aged 70% in stainless steel tanks and 30% in barriques for about seven or eight months. When blended, it is aged for a further 2 months in bottles.

## TASTING NOTES...

An impenetrable ruby red; on the nose, the wine shows a splendid intensity with spicy notes, together with black cherry and plum jams. On the palate, full bodied and well structured.

## PAIR WITH...

Meat filled ravioli, hot salami and cured pork dishes. Also with game, such as wild boar and well seasoned cheeses.

SKU +862565 13.3% A/V 12 x 750ml GLS Non Listed

Wholesale: \$14.99 GLS Retail: \$17.99

\*Prices subject to change without notice and do not include taxes or bottle deposit.



## BURROWS, LUONGO & ASSOCIATES

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