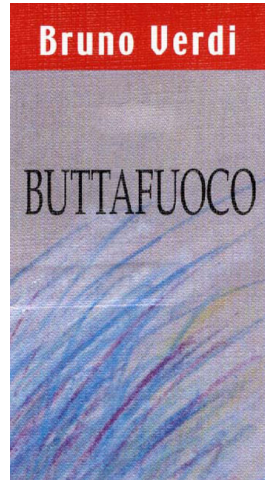


Bruno Verdi



Buttafuoco



At a Glance:

- **Appellation:** DOC Buttafuoco dell'Oltrepò Pavese
- **Uvaggio:** Croatina (50%), Barbera (25%), Uva Rara (15%), Ughetta di Canneto (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From several parcels near the communes of Canneto Pavese and Castana
- **Soil Types and Compositions:** Silt and limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,000 vines/ha
- **Average Yields:** 90 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments with indigenous yeasts in stainless-steel tanks. Cuvaison lasts c. 6 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked off its lees following malolactic
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation in concrete vats
- **Élevage:** Up to 6 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** 30-35 mg/l total sulfur

In The Glass:

A structured, fruity red made from a co-fermented blend of Croatina, Barbera, Uva Rara, and Ughetta di Canneto. After manual harvesting, the grapes are destemmed and undergo a two-day cold maceration; then, there is a brief fermentation period with a series of remontages which results in a wine of substantial concentration but with very gentle tannins.