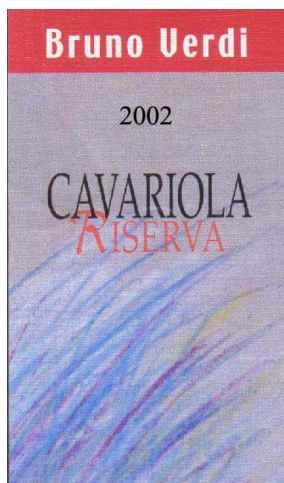


Bruno Verdi



Cavariola Riserva



At a Glance:

- **Appellation:** DOC Oltrepò Pavese
- **Uvaggio:** Croatina (55%), Barbera (25%), Uva Rara (10%), Ughetta di Canneto (10%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 15 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 1.49 ha Cavariola cru near the commune of Broni. Vineyard faces southwest and is made up of terraces on a 35% slope
- **Soil Types and Compositions:** Silt and limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,000-8,000 vines/ha, oldest vines are more than 80 years old. Other vines planted 1990, 2003, 2006
- **Average Yields:** 90 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments with indigenous yeasts in 5-7.5 hl neutral tonneaux. Wine sees daily manual punchdowns during its c. 25-day cuvaison.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked off its lees following malolactic
- **Malolactic Fermentation:** Spontaneous, in French barriques (25% new) following alcoholic fermentation.
- **Élevage:** 20 months in French barriques (25% new) followed by 8 months in concrete vats
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** < 30 mg/l total sulfur

In The Glass:

This is the winery's greatest cru, from a vineyard on a sharply-angled (35%), west-facing slope with well-drained sandy clay soil. Rich and complex, with dark fruits and admirable density, this wine shows the heights that the Oltrepò Pavese can reach.