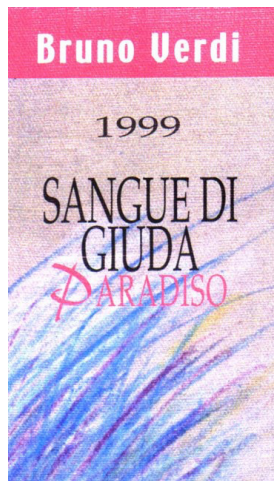


# Bruno Verdi



## Sangue di Giuda Vigna Paradiso



### At a Glance:

- **Appellation:** DOC Oltrepò Pavese
- **Uvaggio:** Croatina (65%), Barbera (20%), Uva Rara (15%)
- **Average Annual Production:** 16,000 bottles
- **Average Alcohol by Volume:** 8 %
- **Average Residual Sugar:** 95 g/l
- **Average Total Acidity:** 6 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Vigna Paradiso parcel near the commune of 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:** 100 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 for 4-5 days in most vintages. Selected yeasts are used only when necessary. Secondary fermentation takes place with selected yeasts in stainless-steel, pressurized auto-claves.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked off its lees following malolactic
- **Malolactic Fermentation:** Spontaneous, in French barriques (25% new) following alcoholic fermentation.
- **Élevage:** Up to 6 months in stainless-steel autoclaves
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, sterile filtered after primary and secondary fermentation.
- **Sulfur:** c. 55 mg/l total sulfur

### In The Glass:

Sangue di Giuda, literally translating to The Blood of Judas, is a low-alcohol, sweet wine with a spritz. Its red fruit notes paired to refreshing acidity, gentle tannins, and slight mousse make it an ideal match for foods that most other wines struggle to complement. Perfect for Cajun foods, Sichuanese cuisine, or spicy sausages.