

ISIMBARDA®



VIGNA DI ANNIBALE CROATINA

Production zone: Estate-owned vineyards occupying approximately seven hectares in the municipal territories of Santa Giuletta and Mornico Losana

Altitude: 250m

Aspect: south

Soil: medium-textured silty chalky with a slight tendency to clay

Grape variety: 100% Croatina

Training system: guyot

Vine density: 4,000 vines per hectare

Vinification: the carefully selected grapes are pressed and made into wine in the traditional way. In the following spring the wine is bottled and refined for three months before the sale. This wine is produced only in certain vintages, those worthy, which are giving warmth and concentration to the grapes

Sensory profile

Appearance: deep ruby red with strong purple tinges

Nose: intense and penetrating with overtones of plum, cherry and prune

Palate: soft, full-bodied. Tannins are noticeable but do not spoil the balance; indeed, they add a serious touch. Long, bitterish finish

Food pairings: we suggest this wine with cold cuts, blue cheeses and aromatized meats

Serving temperature: 18 °C

