

Simply...

Chilled





*...the cold red wine*



*14 October* is for us the last day of harvest... a year of waiting, suffering, fearing comes to an end... but it is also a year of satisfactions... and there we are, in our 40-year-old vineyards, waiting for the "right year" to come... the *14 October* year... when everything has already ended... we pick the last grapes, the ripest ones... and even more... with our fog, pale sun... as in the past we let time decide whether this is the "right year". *14 October* is considered one of the few wines to be served chilled, thanks to the Croatina grape, to the picking techniques and to the time the grape spend in the vine to shrivel.

- Appellation:** IGT provincia di Pavia Croatina
- Vintage:** 2009, picking day 14th of October
- Grapes:** Croatina 95%, Uva rara 5%
- Production area:** Vineyards in Montalto pavese e Borgo Priolo
- Planting year:** 1955/1964/1998/2000
- Yield per hectare:** 5/6 tons
- Vine training:** guyot
- Vines per hectare:** 4000/4300 vines
- Vinification technique:** Long maceration and fermentation in stainless steel vats of 50 hl. The only filtration is done just before bottling in May 2010
- Description:** Intense red ruby colour with purple tinges, nice red fruit complexity with cherries, plums and redcurrant. Delicate tannins with a nice clean finish
- Alcoholic strenght:** 13%
- Service temperature:** 6/8 °C best served chilled
- Food matching:** All kind of cold cuts, bacon fat, braised, and some fish dishes like turbot or octopus with potatoes, tuna.

