



ANAMARI Oltrepò Pavese DOC Rosso Riserva

Grape varieties: Croatina, Barbera and Uva Rara.

Production area: foothills of Casteggio, in a single historical vineyard adjacent to the estate where we have chosen to keep the traditional indigenous grapes.

Soil: lime/clay

Orientation of the vineyard: SE Altitude of the vineyard: 160 m AMSL

Training system: simple Guyot, bilateral Guyot on some

vines.

Average age of the vines: 45 years Vine density: 3,600 vines per hectare

Yield: 0.8-1 kg per vine

Harvest: leaf thinning in mid-July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: destemming and gentle crushing of the grapes. Natural fermentation in an upright oak vat at a controlled temperature. 26-day maceration using the *délestage* techinque. During this time, the wine is punched down and pumped over several times. Malolactic fermentation in 650 l oak barrels

Ageing: 10 months in 650 l oak barrels, 6 months in stainless-steel vats before bottling and additional 6 months in bottle

Sight: bright ruby red colour.

Nose: very elegant, with notes of dog rose, red and black

fruits, black pepper and balsamic overtones.

Palate: fruity, fresh and well-balanced. Very pleasant with a long finish.

Ageing potential: over 20 years.

Vintage: 2019

Date of harvest: September 2019
Date of bottling: October 19th 2022
2019 production: 3,259 bottles (0,75 l).
Also available in magnum format (20 bottles).

Notes about the 2019 vintage: regular vintage, with medium-high rainfall in May, quite hot summer and a few drought moments. Weather was fresh at harvest, especially at the end of it. All wines were graced with good aromatic qualities and a good level of acidity.

Analytical data:

- alcohol: 13.4% vol - acidity: 6.55 g/l - pH: 3.30 g/l

- residual sugar: < 0.5 g/l

- total sulphites at bottling: 90 mg/l - free sulphites at bottling: 30 mg/l

- dry extract: 27.1 g/l

First vintage: 2017