



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 four traditional indigenous grapes.

Soil: lime/clay

Exposure 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: 50 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 a truncated cone oak vat at a controlled temperature. 26-day maceration using the *délestage* technique. During this time, the wine is punched down and pumped over several times depending on the kinetics of the fermentation. Malolactic fermentation in 600 l oak barrels and barriques.

Ageing: 10 months in 600 l oak barrels and barriques, 6 months in stainless-steel vats before bottling and no less than 6 months in the 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: 2020

Date of harvest: September 2020

Date of bottling: November 18th 2022

2020 production: 3,266 bottles (0,75 l).

Also available in magnum format (20 bottles).

Notes about the 2020 vintage: quite hot vintage, but with enough rainfall to ensure a proper growing of the grapes. Quite early harvest with abundant production.

Analytical data:

- alcohol: 13% vol
- acidity: 5.6 g/l
- pH: 3.30 g/l
- residual sugar: < 0.5 g/l
- total sulphites at bottling: 85 mg/l
- dry extract: 28.2 g/l

First vintage: 2017