

BUTTAFUOCO STORICO "VIGNA COSTERA"



Produced with Croatina, Barbera, Uva Rara and Ughetta of Canneto grapes, it matures in wooden barrels for 16 months and it reaches the market at least 36 months after its picking deep ruby red colour. It is a shining and full-bodied wine; its scent is delicate, intense, clean with a slight hint of red fruit, to the palate it is very structured, with a good balance, great personality and long persistence.

Grapes: Croatina, Barbera, Uva Rara, Ughetta di Canneto

Vineyard's location: Montescano, vigna Costera

Soil: clay and sand

Vinification and fermentation: steel tanks

Aging: tonneau and barrique

Color: strong red ruby, bright and viscous body

Perfume: the nose is fine, intense, clean with delicate hints of red fruit, cherries and plums as well as spices and minerals

Taste: very structured, with a good balance, great personality and long persistence

Alcoholic content: 14,5 % VOL.

Food pairings: excellent with first dishes with meat sauce, braised meat, boiled meat, red meats and aged cheeses

Serving Temperature: 18/20°C



FRANCESCO MAGGI
DAL 1940 VITICOLTORI IN OLTREPÒ