

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



“Buttafuoco”

Buttafuoco dell'Oltrepò Pavese DOC

Wine produced in a small area of the Oltrepò and obtained from the vinification of Barbera and Croatina, which provide structure and longevity, Uva Rara and Vespolina, which enrich the olfactory complexity and taste.

Color: garnet red, developing orange hues with ageing.

Aromas: on the nose it releases a characteristic vinous note, hints of plum and blackcurrant with spiced nuances.

Taste: particularly robust, clean and full-bodied, with velvety wood tannins.

Food pairings: excellent with polenta and game.

Serving temperature: 18-20° C

Alcohol content: 14% vol.