



OLTREPO PAVESE D.O.C.

PROFONDO  
DI SANMICHELE  
ROSSO RISERVA

### Analytical data

Alcohol: 13.5% vol  
Sugar: dry

### RECENT AWARDS

#### Il Golosario - Club Papillon

Profondo di SanMichele 2001  
Top Hundred 2009

#### Wein-plus.de (Germany)

Profondo di SanMichele 2003 - pts 85/100  
Profondo di SanMichele 2003 - pts 87/100

#### Guide L'Espresso 2009

Profondo di SanMichele 2003   
pts 15/20

#### Guide Viniplus 2009-13 - AIS Lombardia

(Italian Sommeliers Association)

Profondo di SanMichele 2001   
Profondo di SanMichele 2003   
Profondo di SanMichele 2004   
Profondo di SanMichele 2005   
Profondo di SanMichele 2006 

## "PROFONDO DI SANMICHELE" ROSSO RISERVA OLTREPO PAVESE D.O.C. red wine

### Description

Made from Croatina (45%), Barbera (45%) and Uva rara/Vespolina (10%) grapes. Intense deep ruby-red colour. Full and slighty tannic flavour, with notes of marasca cherry and violets and medium aromatic persistency. Robust and full-bodied, this is a great wine for ageing. The grains undergo a slight maceration on the skins in stainless steel barrels and are then transferred to wood for ageing for at least 24 months. After bottling the wine rests for at least 6 months before being released ready to drink.

### Technical notes

Vine:	Barbera (45%), Croatina (45%), Uva rara/Vespolina (10%)
Name:	"Profondo di SanMichele" Rosso Oltrepò Pavese Riserva
Appellation:	D.O.C.
Soil:	marly, calcareous
Altitude:	350-380 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil:	grass
Protection:	low environmental impact
Harvesting period:	mid September
Harvesting method:	manual, in open boxes, with grapes selection

### Vinification

After destemming and crushing of the grapes, the must ferments in contact with the skins in stainless steel vessels under controlled temperature for about 25 days, with daily pumping over of the must over the grape dregs. Malolactic fermentation follows on.

### Ageing

For 24 months in wood in order to achieve complexity and longevity. At least 6 months in bottle under controlled temperature to complete the organoleptic characteristics.

### Azienda Agricola SanMichele ai Pianoni

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