



OLTREPO PAVESE D.O.C.

PROFONDO
DI SANMICHELE
ROSSO RISERVA

Analytical data


Alcohol: 13.5% vol
Sugar: dry


RECENT AWARDS

Decanter WWA 2015
Profondo di SanMichele 2006 - bronze medal

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 2006 - pts 87/100

Guide L'Espresso 2009
Profondo di SanMichele 2003
pts 15/20 

Guide Vinipius 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 D.O.C.
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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