

Picchioni

COUNTRY
Italy

REGION
Lombardy

APPELLATION
Buttafuoco DOC



Picchioni Solinghino Buttafuoco 2024

VARIETALS

Croatina, Barbera, Vespolina

VINEYARD PHILOSOPHY

Organic

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
3 Hectares	South	200 meters	Hilly	Gravel-sand

YIELD	DENSITY	CULTIVATION	VINE AGE
9,500 kg/ha	5,000 vines per hectare	Guyot	About 20 years

CLIMATE

A vintage marked by higher rainfall and cooler summer temperatures than average. The resulting wines are remarkably elegant, showcasing a light-to-medium body.

HARVEST PERIOD

Late September.

VINIFICATION

Following a manual harvest, the grapes are destemmed and transferred to stainless-steel tanks for temperature-controlled fermentation. The skins remain in contact with the fermenting juice for 10–15 days.

AGING

Aged in stainless-steel vats before bottling, followed by an additional few months of bottle maturation prior to release.

LONGEVITY

8 years

OF BOTTLES PRODUCED

15000

FIRST VINTAGE PRODUCED

2004

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	5.9 g/l	29.4 g/l	2 g/l

TASTING & PAIRINGS

Appearance: Bright ruby red color with violet highlights.

Nose: Dog rose and wild fruits notes, and hints of freshly harvested hay.

Palate: Well-rounded, velvety and harmonious on the palate. Long finish.

Pairings: Very food-friendly wine. It's great with bold-flavoured pasta or risotto and roasted meat.

Serving Temperature: 57-60°F



AVAILABLE FORMATS

750 ml



volio

@volioimports • volioimports.com