



Bruno Verdi Sangue di Giuda Oltepo Pavese Lombardia, Italy

Winegrower: Paolo Verdi
Grapes: 65% Croatina, 20% Uva Rara and 15% Barbera
Vineyard location: Oltrepo Pavese
Avg. Vine Age: 20 years
Orientation: South
Altitude: 400 feet
Soil: Sandy-Clay and limestone
Total production (btls): 36000
Vinification: The wines are gently pressed and fermented at cool temperatures all harvested from the "Paradiso" vineyard. Frequent pumpovers extract color and add body. Fermentation is stopped by filtration, leaving 6 - 7 g/l of residual sugar and low alcohol (7.5%).



In Neal's Words:

The Verdi family can trace its viticultural origins back seven generations to the 18th century when Antonio Verdi came from Parma to settle in the Oltrepò Pavese. The original farm was founded on wheat and corn production; mulberries were grown for the leaves, used for feeding silkworms; and, of course, grapevines were planted. Luigi, of the third generation of Verdis, was the first to transform the family's grapes into wine. However, it was Bruno who, after World War II, was the first to bottle his wine at the estate. He put his own name on the label and Bruno Verdi wines were born. His son, Paolo, now carries on the tradition skillfully bringing the estate into the modern era.

Rosenthal Wine Merchant

56-43 58th street
maspeth, ny 11378
www.madrose.com

Phone: 800-910-1990
Fax: 518-398-5974
E-mail: tony@madrose.com

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