

**SANGUE DI GIUDA DELL'OLTREPÒ PAVESE – DENOMINAZIONE DI ORIGINE CONTROLLATA –  
DOLCE – AZIENDA AGRICOLA FRANCESCO QUAQUARINI – S.S. AGRICOLA – CANNETO PAVESE  
– ITALIA ALC. EFF. 6% vol. / ALC. TOT. 13% vol. 2011**

**COLOUR:** ruby with purple reflexes

**FLAVOURS:** strawberry, raspberry, must, vegetal note and violet

**TASTE:** sweet and soft; no good structure and a sufficient level of salivation; a little tannic astringency and a final strawberry flavoured; the gustative aromatic persistency is about 2/3 seconds

**PAIRING:** strawberries cheese cake

- The sweetness of the dessert is pairing the sweetness of the wine
- The fatness of the dessert is countervailing the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine