C'era una volta...

Bonarda DOC

Sparkling Red Wine

A highly versatile wine, it pairs beautifully with a variety of dishes, from traditional charcuterie starters, savory pies, and pasta with rich sauces, to Oltrepò-style tortelli, hearty mains like braised meats, grilled dishes, medium-aged cheeses, frittatas, and even spicy dishes such as Livornese-style caciucco.

CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013

Bonarda / DOC Oltrepò Pavese:

ORIGIN: Oltrepò Pavese

VINE VARIETY: 100% Croatina

SOIL: Medium textured with calcareous marl located around the 45° parallel north

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and destemming with pre-fermentation maceration to extract color and aromas, followed by fermentation at controlled temperatures with selected yeasts.

AGING: In stainless steel tanks, followed by maceration and natural fermentation in autoclave at 16°C. The wine undergoes numerous analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12,5% vol.

COLOR: Bright, intense ruby red with a compact and persistent violet foam.

NOSE: Intense and persistent, with notes of wild violet, cherry, berries, floral hints of acacia and white flowers, and spices like black pepper.

TASTE: Full-bodied, enveloping, soft, and persistent, with a rounded aftertaste and pleasantly structured tannins, fresh and savory.

INTERNATIONAL PAIRINGS: Enchiladas poblanas – Mexico, Cheeseburger – U.S.A.

SERVING TEMPERATURE: 14-16° C

CURIOSITY: This wine and grape variety have been mentioned since the Middle Ages, making it one of the most typical expressions of the Lombard-Emilian terroir. The Croatina grape, native to the Rovescala area in Oltrepò Pavese, has spread throughout northern Italy and is even cultivated in Veneto and Argentina. In the 1800s, Pierpaolo Demaria and Carlo Leardi paid

special attention to this variety. In 1967, the wine was included in the DOC of Colli Piacentini, highlighting its great potential. This wine, with its expressive qualities and immediate drinkability, has garnered acclaim from both wine enthusiasts and experts alike.