

Le Cascine®

Bonarda DOC

Sparkling Red Wine

A versatile wine for the entire meal. It pairs well with spicy dishes, cured meats, and carbonara pasta. Also excellent with medium-aged cheeses and seafood dishes served with sauces.



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



Bonarda / DOC Oltrepò Pavese

ORIGIN: Oltrepò Pavese

VINE VARIETY: Predominantly Croatina with a small percentage of Barbera.

SOIL: Clayey, slimy with calcareous marl, located around the 45° parallel north

GRAPE CULTIVATION: Guyot

HARVEST: Manual and mechanical

VINIFICATION: Crushing and destemming with skin maceration and fermentation at controlled temperature using selected yeasts.

AGEING: In stainless steel tanks, followed by natural refermentation in autoclave at 18°C with selected yeasts. During the process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOR: Deep ruby red with violet reflections and a compact, persistent foam.

NOSE: Fruity, with hints of blackcurrant and wild blackberries, complemented by a spicy note of black pepper.

TASTE: Soft and enveloping, appropriately tannic, savory with a pleasant hint of effervescence.

INTERNATIONAL PAIRINGS: Kabaub Shaami – Afghanistan, Beef Burritos – Mexico

SERVING TEMPERATURE: 14 – 16°C

CURIOSITY: The name's origin is uncertain; it is thought to derive from the Lombard term bono hard, meaning strong and courageous.