

# 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

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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.