Bonarda Amabile DOC

Sparkling Red Wine

This wine is recommended with mixed cured meats, pasta dishes, tortelli, grilled meats, and fresh cheeses.

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

Bonarda Amabile / DOC Oltrepò Pavese

ORIGIN: Oltrepò Pavese

VINE VARIETY: Predominantly Croatina with small percentages of Barbera.

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

GRAPE CULTIVATION: Guyot-trained

HARVEST: Manual and mechanical

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

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

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11%vol

COLOR: Bright deep red with purple reflections.

NOSE: Intense and persistent, fruity and fragrant, with notes of blueberry and strawberry.

TASTE: Fresh, round, and well-balanced.

INTERNATIONAL PAIRINGS: Waffeln – Germany, Vienna sausages with sauerkraut – Austria

SERVING TEMPERATURE: 12 – 14°C

CURIOSITY: The name's origin is uncertain, but it is believed to come from the Lombard term bono hard, meaning strong and courageous.