

# Le Cascine®

## 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

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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.