



Bonarda

Sparkling Red Wine

A versatile wine for any meal. It pairs well with cured meat appetizers and stuffed pasta. Also excellent with mixed boiled meats and medium-aged cheeses.

Bonarda

ORIGIN: Oltrepò Pavese

VINE VARIETY: Croatina

SOIL: Clayey and silty with limestone marl, located around the 45° parallel north.

GRAPE CULTIVATION: Guyot-trained.

HARVEST: Handpicked

VINIFICATION: Crushing and de-stemming with skin maceration, followed by temperature-controlled fermentation with selected yeasts.

AGING: Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 18°C with selected yeasts. Throughout the process, the wine undergoes extensive analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOR: Ruby red with violet hues, compact and persistent foam.

NOSE: Fruity, reminiscent of wild blackberries and raspberries, with a subtle spicy note.

TASTE: Fresh and enveloping, savory and balanced, with a pleasant sparkling touch.

INTERNATIONAL PAIRINGS: Frikadelle – Germany; Beef Burritos – Mexico.

SERVING TEMPERATURE: 14 – 16°C

CURIOSITY: This wine is made from organically grown grapes, cultivated without the use of chemical substances or GMOs. The vinification process uses only eco-friendly products that comply with European regulation 203/2012.