

# Bonarda Oltrepò Pavese DOC

*Il Feudo*<sup>®</sup>



## Sparkling Red Wine

A versatile wine for any meal. It pairs well with spicy dishes, cured meats, and both first and second courses of meat.

Bonarda / DOC Oltrepò Pavese:

**ORIGIN:** Oltrepò Pavese

**VINE VARIETY:** Minimum 85% Croatina, with Barbera.

**SOIL:** Medium-textured with calcareous marl located around the 45° parallel north.

**GRAPE CULTIVATION:** Casarsa and Guyot methods.

**HARVEST:** Mechanical

**VINIFICATION:** Crushing and de-stemming with temperature-controlled fermentation using selected yeasts.

**AGING:** Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 20°C with selected yeasts. Throughout the process, the wine undergoes rigorous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5%vol

**COLOR:** Ruby red with violet highlights, compact foam.

**NOSE:** Fruity, reminiscent of blackcurrant, with a spicy finish.

**TASTE:** Soft and enveloping, appropriately tannic, with a pleasant sparkling note.

**INTERNATIONAL PAIRINGS:** Chili with beans – Mexico, Hamburger – USA

**SERVING TEMPERATURE:** 14 – 16°C

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