

Bonarda Oltrepò Pavese DOC

Il Feudo[®]



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..