



Bonarda

Sparkling Red Wine

A versatile table wine. It pairs well with spicy dishes, charcuterie, and both meat-based starters and main courses.

Controlled Designation of Origin – Sparkling

ORIGIN: Oltrepò Pavese

VINE VARIETY: At least 85% Croatina and Barbera

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

GRAPEVINE CULTIVATION: Casarsa and Guyot training systems

HARVEST: Mechanical harvesting

VINIFICATION: Crushing and destemming of grapes, followed by controlled fermentation with selected yeasts.

AGING: In stainless steel tanks, followed by natural refermentation in autoclaves at 20°C with selected yeasts. During aging, the wine undergoes several analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12,50% vol.

COLOR: Ruby red with violet reflections, dense foam.

NOSE: Fruity, reminiscent of black currant with a spicy finish.

TASTE: Soft as chamois and full in the mouth, properly tannic with a pleasant fizzy note.