Bonarda Amabile

Sparkling Red Wine

An ideal wine for charcuterie, pasta and tortelli, grilled meats, and fresh cheeses.

Controlled Designation of Origin - Sparkling

ORIGIN: Oltrepò Pavese

VINE VARIETY: Croatina with a small percentage of Barbera.

SOIL: Clayey, slimy with calcareous marl located around the 45° parallel north.

GRAPEVINE CULTIVATION: Guyot

HARVEST: Both manual and mechanical

VINIFICATION: Crushing and destemming of grapes, followed by maceration on the skins and temperature-controlled fermentation with selected yeasts.

AGING: In stainless steel tanks, followed by a natural secondary fermentation in autoclaves at 18°C with selected yeasts. The wine undergoes several analytical checks during aging to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11% vol.

COLOR: Bright ruby red with violet reflections.

NOSE: Intense and persistent, fruity and fragrant, reminiscent of blackberries and strawberries.

TASTE: Fresh, pleasantly rounded and balanced, with a delightful effervescence.

INTERNATIONAL PAIRINGS: Waffles - Germany, Vienna sausages and sauerkraut - Austria

SERVING TEMPERATURE: 14° - 16°C