

Le  
Cascine®  
Alte



## Bonarda Amabile

### Sparkling Red Wine

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

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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