

# Bonarda Oltrepò Pavese DOC

# CROBARA



## Sparkling Red Wine

Wine for the whole meal. It accompanies well spicy dishes, cold cuts, meat based first and second courses.

Controlled Designation of Origin – Sparkling

**ORIGIN:** Oltrepò Pavese

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

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

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Manual and mechanical

**VINIFICATION:** Crushing and de-stemming with skin maceration, followed by temperature-controlled fermentation with selected yeasts.

**AGING:** Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 18°C. The wine undergoes numerous analytical checks during production to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5% vol.

**COLOR:** Ruby red with bright reflections

**NOSE:** Intense and persistent, with fruity notes reminiscent of blueberries and strawberries.

**PALATE:** Fresh and balanced, with pleasant sparkling notes.

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

**SERVING TEMPERATURE:** 14° – 16°C