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