Bonarda Amabile Oltrepò Pavese DOC

Sparkling Red Wine

A wine that pairs well with cold dishes, pasta, grilled meats, and cheese.



Controlled Designation of Origin - Sparkling

ORIGIN: Oltrepò Pavese

VINE VARIETY: Predominantly Croatina with a small percentage of Barbera.

SOIL: Clayey and silty with limestone marl, located around the 45° parallel north.

GRAPEVINE 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. Throughout the process, the wine undergoes rigorous analytical checks to ensure quality and integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11% vol.

COLOR: Ruby red with bright reflections

NOSE: Intense and persistent, with fruity aromas of blueberries and strawberries.

TASTE: Fresh and balanced, with pleasant, subtle effervescence.

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

SERVING TEMPERATURE: 14° - 16°C