



BONARDA DELL'OLTREPÒ PAVESE DOC

Grapes: 100% Bonarda

Production Area: Oltrepò Pavese.

Alcohol: 12.00 % vol

Sugar: g/l 18

Total Acidity: g/l 5.7

IN THE VINEYARD

Soil type: hilly area of the Oltrepò Pavese.

Planting density: 4,000 plants / ha

Yield per hectare: espalier.

Training system: espalier.

IN THE CELLAR

Vinification: traditional red vinification with selected yeasts and careful temperature control during fermentation. Subsequently secondary fermentation with foam formation in autoclave.

AT THE TABLE

Colour: warm and intense red with violet reflections.

On the palate: pleasant bouquet with soft tannins and light balanced acidity.

Food pairings: excellent with cured meats, boiled meats, pasta and risotto.

SERVING TEMPERATURE

14-16°C

RECOMMENDED GLASS

LARGE WINE GLASS