

Bonarda Oltrepò Pavese



D.O.P.



Wine Description	Still Red Wine
Grapes	Croatina
Production Area	Torrazza Coste
Winemaking	Long maceration in contact with the skins for 7/10 days. The must is racked off and stored in thermo-regulated stainless-steel tanks in order to complete the fermentation. When the fermentation is complete, the wine is centrifuged and then stored at low temperature in order to preserve its aromas.
Appearance	Still Ruby Red colour wine with garnet glints.
Tasting Notes	Intense aroma of ripe black and red prune and other drupaceous fruits. Full bodied and rounded wine.
Serving Temperature	12°-14° C
Size	75 cl
Alcohol	12,5 % Vol.
Pairings	Excellent with cured meat especially with Varzi Salami. Pairs well also with white meat, roasted pork, stewed beef and game meat. The ideal paring is with seasoned cheeses.