



## Bonarda

### D.O.P. Oltrepò Pavese

<b>Wine Description</b>	Semi-Sparkling Red Wine
<b>Grapes</b>	Croatina
<b>Production Area</b>	Codevilla, Torrazza Coste, Borgo Priolo e Mornico Losana
<b>Winemaking</b>	The long maceration in contact with the skins is carried out for 7/10 days. Then the must/wine is racked off in vitrified concrete vats, keeping a residual sugar for a partial slow re-fermentation. After that, the wine is stored at low temperature in autoclave to develop carbon dioxide.
<b>Appearance</b>	Lively ruby red colour wine.
<b>Tasting Notes</b>	Intense aroma of ripe black and red prune and other drupaceous fruits. Full bodied and rounded wine with a final pleasantly stimulating touch by effect of the effervescence.
<b>Serving Temperature</b>	12°-14° C
<b>Size</b>	75 cl – 37,5 cl
<b>Alcohol</b>	12,5 % Vol.
<b>Pairings</b>	Excellent with cured meat especially Varzi salami, sausages, cotechino and zampone (stuffed pig trotter), stewed red meat and both fresh or seasoned cheeses.