

Morasca Bonarda

D.O.P. Oltrepò Pavese



Wine Description	Semi-sparkling Red Wine
Grapes	Croatina
Production Area	Torrazza Coste and Montebello della Battaglia
Winemaking	<p>Destemmed grapes are macerated in contact with the skins for 7/10 days and then the fermented at controlled temperature.</p> <p>A residual sugar percentage allows the second fermentation A secondary fermentation is carried out afterward in sealed tanks to achieve the typical foamy appearance.</p>
Appearance	Lively wine of ruby red colour with delicate garnet glints.
Tasting Notes	Pleasant vinous notes and aromas of very ripe red and black fruits. As the red wine Oltrepò tradition dictates, petillance wins over the well-balanced palate and finishes with pleasant hints of liquorice.
Serving Temperature	14°-16° C
Size	75 cl
Alcohol	12,5% Vol.
Pairings	Ideal with cured meat especially Varzi salami, meat pasta dishes, cotechino and fresh of seasoned cheeses.