

# BONARDA

SECCO FRIZZANTE DOC  
RED SPARKLING DRY WINE



CAMPANA  
VINI PIACENTINI



**GRAPE:** Bonarda

**ALCOHOL CONTENT:** 12% vol.

**IN THE VINEYARD:**

**AVERAGE ALTITUDE:** 190 a.s.l.

**GROUND:** calcareous-clayey soil with the presence of fossils dating back to the Pliocene era

**FARMING SYSTEM:** Guyot

**HARVEST TIME:** mid-September

**IN THE CELLAR:** after destemming of the bunches, the grapes are softly squeezed and transported to the fermenters where the skins and the must will rest for a few days during which alcoholic fermentation begins. After separation from the skins, the must is transferred to an autoclave where, with the continuation of the alcoholic fermentation, it will become sparkling.

**IN THE CHALICE:** Ruby red with purple reflections, very intense and with a beautiful luminosity.

Intense and lively bouquet of red flowers such as rose, poppy and violet.

The fruity notes of cherry, plum, black cherry and raspberry are also pleasant.

On the palate the vivacity and freshness are accompanied by pleasant tannins and a velvety softness, which make this wine dynamic and pleasant to drink.

Pleasantly accompanies cooked shoulder with fried cake, risotto with sausage, cooked salami with fried polenta, pork ribs and grilled skewers.

**SERVICE TEMPERATURE:** 14°-15°C

**FIRST HARVEST:** 2017

**PRODUCT FORMATS:** 0,75 lt

45  
DANTE