

# Bonarda



## Red Sparkling Dry



**GRAPE:** Croatina, known locally as Bonarda

**ALCOHOL CONTENT:** 12 % vol.

**IN THE VINEYARD:**

- **AVERAGE ALTITUDE:** 170 a.s.l.

- **GROUND:** calcareous-clay soil

- **FARMING SYSTEM:** Guyot

**HARVEST TIME:** mid-September

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

**IN THE GLASS:** Bright ruby red, highlighted by fine and persistent bubbles. On the nose, it reveals the intensity and the typical vinous aromas of Croatina grapes. Scents of rose, violet, raspberry and wild strawberries entice the tasting with a delicate entry on the palate that unfolds into a beautiful blend of freshness, body and flavour that is accompanied by a light fizz that cleanses the palate, inviting another sip. Soft, round and full, this wine has a beautiful structure that provides lasting persistence.

Pleasant when paired with Piacenza cured meats, lardo and bacon; stuffed anolini pasta, pisarei e fasò (gnocchi with bean sauce) and tortelli as well as skewers of horse meat and slightly matured grana cheese.

**SERVING TEMPERATURE:** 12-14°C (summer)  
14-16°C (winter)

**FIRST HARVEST:** 1985

**WINE FORMATS:** 0.75 l

*I vini della Tradizione*