



Res
uvae

Tradizione e Innovazione



Bonarda

SPARKLING

GRAPE: : Croatina, locally called "Bonarda" 100%.

ALCOHOL: 13.0% vol. 750

WINEMAKING: Temperature controlled fermentation in stainless steel vats with selected yeasts.

AGEING: Aged for 3 months in stainless steel + 2 months in the bottle; gentle re-fermentation.

LIFESPAN: 2.5 – 3 years.

COLOUR: Intense ruby red with blood red nuances, unblemished chroming, clean.

AROMA: Delicate, slightly flowery, with excellent notes of violet and cherry; excellent balance of aromas.

FLAVOUR: Pleasantly fruity, notes resembling "Ferrovia" and "Durone" cherry; fresh, full-bodied and with impressive balance of taste.

SENSATIONS: Very pleasant, warm and cosy; medium-high consistency, very good integrity and overall balance; pleasant mouth-palate harmony.

SERVING: 14 - 16°C (in the summer), 16 - 18°C (in the winter); serve in a tall, rounded tapered tulip wine glass.

FOOD PAIRING: Excellent with salumi (Italian cold cuts), omelettes and stuffed finger food, as well as with meat- and mushroom-based dishes, offal, and other strong flavoured dishes.

