

BONARDA

SWEET-SPARKLING



. GRAPE: Bonarda (native grape): middle-size bunch, little winged, irregular and loose (150-250 gr); middle-size berry, round, very sweet with a pruinous skin, thick and leathery, slightly tannic, dark.

ALCOHOL:: 9,5 % vol. 750.

WINEMAKING: fermentation in stainless steel tanks 4–5 days , with both autochthonous and selected yeasts.

AGEING: 4 month ageing in stainless steel tanks and 2 in bottle.

LONGEVITY: 12+ months.

COLOUR: clear ruby red, ruby-violet nuances, unblemished chroming good bottle fermentation and glyceric mass.

FRAGRANCE: soft, with very delicate wood topsoil and cherry sensations; good supporting acidity and compounds balance.

FLAVOUR SENSATIONS: smooth and fruity, good prise de mousse; good total acidity. all-round wine; savoury, good consistency of the fruit, easy to drink, slightly winy and matured strawberry aftertaste.

SERVING: 12 - 14 °C (summer), 16 – 18 °C (winter); tall rounded and tulip-shaped glass with a narrow opening.

PAIRING: Salumi, appetizers, savoury pastas and risotto, red, fat meats, soft cheese with “gnocco fritto” and whatever suits your taste and local tradition.

