

# BONARDA

SWEET-SPARKLING



**GRAPE:** Bonarda (historical variety). The bunch is small and cone-shaped, little winged, irregular and loose (150-250 gr); the berry is small, 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 months in stainless steel tanks and 2 months in glass.

**LIFESPAN:** 12+ months.

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

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

**FLAVOUR:** smooth and fruity, good prise de mousse; good the total acidity , the pH and the wine balance; sweet taste.

**SENSATIONS:** an everyday wine; savoury, good consistency of the fruit, easy to drink, slightly winy and matured strawberry aftertaste.

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

**PAIRING:** Salami, appetizers, hearty pastas and risottos, red and fat meats, soft cheese with “gnocco fritto” and what is to prefer according to local tradition and personal tast.



Via Madonna della Quercia, 116 - Ciriano, 29013 Carpaneto Piacentino PC

info@cantinecampana.it - 0523 859448

