

Bonarda



Red Sparkling Sweet



GRAPE: Croatina, known locally as Bonarda

ALCOHOL CONTENT: 8% 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.

Once the desired alcohol content and sparkling level has been achieved, the wine is cooled to halt fermentation while the remaining sugars will lend sweetness to the Bonarda.

IN THE GLASS: During pouring, a compact and persistent foam gives way to a lively purple-red colour.

On the nose, it reveals pleasantly fresh notes of red rose, violet and cherry. Its sweetness envelops on the palate, followed by a marked freshness and fine bubbles that make this wine pleasant but not cloying.

We recommend pairing it with typical Piacenza desserts, such as “sbrisolona” cake, shortcrust pastry biscuits and tarts with plum, cherry and red fruit jams.

SERVING TEMPERATURE: 8-10 °C

FIRST HARVEST: 1985

WINE FORMATS: 0.75 l

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