



Bonarda dell'Oltrepò Pavese DOC

GRAPE VARIETIES

Croatina

WINEMAKING

The grapes are de-stemmed, crushed, and put together with the skins in concrete vats for a maceration that can last 7 to 8 days, depending on the vintage; two daily pumping-overs. Several rakings at the end of fermentation, and a few months to soften out.

AGEING

In stainless steel vats until second fermentation is started. At the beginning of February the wine is autoclaved for the second fermentation, selected yeasts are added, and the fermentation is stopped when it reaches 2.5 bars (and approximately 8 g of residual sugar). This process usually takes about 45 to 60 days.

ANALYTIC DATA

Alcohol content: 12.5 - 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep garnet color with blue-violet rims (due to the high content of malvin anthocian, an antioxidant). Outstanding scents of Morello cherry, violet, iris and lilac. Rich in powerful and rough tannins, typical of Croatina grape, made agreeable by a residual sugar content of about 8 g/l.

GASTRONOMY

Since Bonarda naturally shows a certain amount of tannins, balanced by the residual sugar, it goes well with greasy foods such as all sorts of salami, especially "salame di Varzi DPP" sausages, cotechino and zampone, pork rib meat, ravioli and agnolotti (stuffed pasta). The tannins help to clean and degrease the mouth while eating these foods!

Serving temperature 16°C

AVAILABLE FORMATS

75 cl

