



The 45th parallel passes through the land where this extraordinary grape is grown and made into a unique and complex wine, ideal for long-term ageing.

## *Bonarda 45<sup>DOC</sup> "Latitudo" 2006-2007*

### GRAPE VARIETIES

*Croatina 95%, Syrah 5%*

### WINEMAKING

*Still, aged in 900-litre barrels.*

### ANALYTIC DATA

*Alcohol content: 13.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep ruby-garnet red colour with marked aromas of freesias, violets, wild cherries, cut grass, white pepper, cocoa and leather with a vibrant, fresh-structured flavour, with fruity and vegetal overtones.*

### GASTRONOMY

*Traditional Italian pastas with meat-based sauces such as lasagne, beef stew with potatoes, game, pork steak with beans.*

*Serving temperature 15-18°C*

### AVAILABLE FORMATS

*75 cl*

### [AWARDS](#)

