



It exploits the provocative clay characteristics of the Piacenza hills, which favour the expression of local vineyards.

In Ottavo Giorno the fruity dramaticism of Bonarda embraces the captivating silkiness of parts of the grapes with noble rot, the benevolent form of a grey fungus called *Botrytis cinerea*

## *Ottavo Giorno 2012*

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### GRAPE VARIETIES

*Bonarda (Croatina) 75%, grapes covered by a noble mildew 15%*

### WINEMAKING

*Still and sweet, 100% aged in barriques for 12 months.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Grapes are left to dry in small boxes (1Kg) in a naturally ventilated and fresh withering room until they are ready to be pressed approximately 4 months later; the Bonarda grapes are laid on a bed of grapes covered by a noble mildew, immediately separating the must from the grapes skin (soft and “white” press), thus obtaining a delicate rose colour.*

### GASTRONOMY

*Goat and burrata cheeses, meringue cakes with strawberry cream.*

*Serving temperature 10-12 °C*

### AVAILABLE FORMATS

*50 cl*

## [AWARDS](#)

