

# BONARDA DOC

Wine made from Croatina, Barbera and Uva Rara grapes.

## GRAPES

Croatina, Barbera, Uva Rara.

## VINES

The grapes come from a vineyard planted relatively recently. Guyot training, 2.5m between rows, 1m between vinestocks. 10-18 buds per vine. Clay limestone soil with a good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

## YIELD

70-80 q hectare.

## HARVEST

The grapes are picked by hand in mid-September.

## ALCOHOL

12% vol.

## DISTILLATION

In the glass it is an intense ruby red with purple hues. The bouquet presents aromas of maraschino cherries and raspberries. On the palate it is medium-dry, with moderate sparkle, notes of red fruit. Good structure, intensity and persistence.



## VINIFICATION

In steel tanks following destalking, on the skins for 7-8 days.

## AGEING

3 months in a tank then bottled for at least 50-60 days.

## CHARACTERISTICS

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## SERVING TEMPERATURE

14-16°C.

## FOOD PAIRING

The slight sparkle makes it ideal to accompany the traditional cold cuts of our region (salame, coppa, pancetta) and cooked dishes such as cotechino. It also goes well with boiled meats.

