

BERTÈ & CORDINI



BONARDA



Bonarda dell'Oltrepò Pavese doc

GRAPES VARIETAL:

100% Croatina (autochthonous grape variety).

PRODUCTION AREA:

Oltrepò Pavese - South West Lombardy.

SOIL:

Mixed calcareous clayey.

VITICULTURE:

vertical shoot positioned, low yields (50-60 hl/ha).

HARVEST:

by hand after verification of optimal ripening level (end of September).

TECHNICAL CHARACTERISTICS:

Sugar 18-20%

Total acidity 7-9 g/l

pH 3,2

WINEMAKING:

destemming and crushing, 4 days of skin contact and fermentation at 25°C in steel tanks.

Second fermentation of the residual sugars in autoclaves at controlled temperature (16-18°C).

BOTTLING ANALYTIC DATA:

Alcohol 12% vol.

Total acidity 6 - 6,5 g/l

pH 3,3

TASTING NOTES:

intense crimson-red colour and purplish froth with complex aroma of violet, cherry and mixed berries, fizzy, medium bodied wine.

ALCOHOL VOLUME:

12% vol.

BEST SERVED AT:

12° C.

SERVED WITH:

cold cuts, red meats and medium aged cheese.