

# BONARDA COLLI PIACENTINI DOC FRIZZANTE DOLCE

## TECHNICAL SHEET

<b>CATEGORY</b>	Bonarda Colli Piacentini Doc Frizzante
<b>GRAPE VARIETY</b>	100% Bonarda
<b>ALCOHOLIC STRENGTH</b>	8,5% vol
<b>RESIDUAL SUGAR</b>	55 g/l
<b>SERVING TEMPERATURE</b>	14°C
<b>KIND OF BOTTLE</b>	Special champagne 0.75 L
<b>VINEYARDS</b>	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays
<b>WINEMAKING</b>	After a soft pressing and a maceration at a temperature of 23°C, the wine completes slowly its fermentation at 18°C to keep its fruity aromas unchanged. Then the secondary fermentation in pressurized tank leaving a residual sugar completes its fragrance

## SENSORY ANALYSIS

<b>COLOUR</b>	Bright ruby red colour with pleasant red bubbles making it very drinkable
<b>FRAGRANCE</b>	Full and aromatic with hints of red and mature fruits
<b>TASTE</b>	Pleasantly sweet, fresh and young, persistent
<b>GASTRONOMIC SUGGESTIONS</b>	Thin soups, white and boiled meats, mixed boiled meats and fresh pastries

