

BONARDA COLLI PIACENTINI DOC FRIZZANTE

TECHNICAL SHEET

CATEGORY	Bonarda Colli Piacentini Doc Frizzante
GRAPE VARIETY	100% Bonarda
ALCOHOLIC STRENGTH	11,5% vol
RESIDUAL SUGAR	15 g/l
SERVING TEMPERATURE	14-16°C
KIND OF BOTTLE	Bordeaux 0.75 L and Bordeaux 1.5 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays
WINEMAKING	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 takes place to obtain a wine with a delicate petillant

SENSORY ANALYSIS

COLOUR	Bright ruby red colour with persistent bubbles
FRAGRANCE	Full and aromatic with hints of red berries and viola
TASTE	Fresh, young, aromatic and soft, with hints of raspberry and currant
GASTRONOMIC SUGGESTIONS	It pairs well with thin soups, white meats and aged cheeses

