



BONARDA DELL'OLTREPÒ PAVESE D.O.C.

Con Tatto

AVAILABLE FORMATS

375 ml (half bottle)

750 ml (bottle)

1.500 ml (magnum)

ALCOHOLIC CONTENT

12 – 13 % by vol. (depending on vintage)

GRAPE VARIETY

Croatina, Uva Rara, Barbera

GEOGRAPHIC LOCATION

First hill slope Oltrepò Pavese (across Po river from Pavia) in the San Damiano al Colle, Montu` Beccaria and Rovescala districts

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a clay component, located at 180-280 meters (590-918 feet) a. s. l..
Traditional Gnjot cultivation method

VINEYARD AGE

6-35 years

VINIFICATION

Obtained by squeezing and scraping with maceration over the skins for 7-15 days, depending on year, in steel tubs, at controlled temperature.
After a maturation process lasting at least 5 months, the product undergoes re-fermentation in autoclave (steel tanks with thermal control and pressurized at 6 atmosphere) for foaming

REFINEMENT

It is then refined in bottles for 40 days

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red colour with pink tones. Intense and fruity aroma brings to mind blackberry and raspberry. To the taste it is soft, elegant and well structured, with almond and plum after-taste. Lingering aroma

GASTRONOMIC ACCOMPANIMENT

Ideal with meats in general, game and braised meats, delicious with mature cheeses. Good with seafood (in this case serve at 8 degrees Celsius)

SERVE AT 8/12°