



BONARDA DELL'OLTREPÒ PAVESE D.O.C. V.Q.P.R.D.

Vigna Guardia

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

13,5% – 14% vol. 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 district

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 235 meters (770 feet) a. s. l.. Traditional Gnjot cultivation method

VINEYARD AGE

35 years

VINIFICATION

Fermentation with maceration over the skins in steel tubs, at a controlled temperature of 25-28 degrees Celsius (77-82 Fahrenheit) for 10-12 days. Following the drawing off the wine is left in steel tanks for an additional 18 months

REFINEMENT

Following the drawing off the wine is left in steel tanks for an additional 18 months and in bottles for at least 12 months

ORGANOLEPTIC CHARACTERISTICS

Ruby red colour with pink tones. Intense and complex aroma. Immediate vinous sensations are followed by notes of almond and plum, followed by floral hints of violet, red fruits, cherry, raspberry and wild berries. To the taste, the sweet and velvety tannins are well integrated within the elegant and structured body. Lingered aromas

GASTRONOMIC ACCOMPANIMENT

Red and white meats, game, well-seasoned main courses and mature cheeses. Ideal with braised meats

SERVE AT 18°