

VIOLIN 2017

BONARDA DELL'OLTREPÒ PAVESE DOC Bonarda (semi-sparkling)



Grape varieties	Croatina (min. 85%), Barbera, Uva Rara and Vespolina (max. 15%).
Vineyards location	Montù Beccaria (eastern Oltrepò Pavese)
Soil type	Mixed type: calcareous clay soil.
Training system	Guyot
Yield per hectare	8 tons per hectare
Vines per hectare	4.500
Type and date of harvest	Manual harvest in the first decade of October.
Analytical data of the grapes at the moment of harvest	Sugar: 20% Total acidity: 8 g/l pH: 3,2
Vinification	6-day maceration with the skins. First fermentation at controlled temperature (25-28 °C). The bubbles are created in a natural way through a secondary fermentation in temperature-controlled stainless-steel vats (18-20 °C). The wine ages then for 6 months in the vats and for at least additional 3 months in the bottle.
Analytical data of the wine at the moment of bottling	Alcohol: 13,5% vol Total acidity: 6 g/l pH: 3,3 Pressure: 1,8 bar
Service temperature	14-16 °C
Tasting notes	Deep ruby red colour with purple highlights. Intense bouquet with notes of violet, cherry and wild berries. Rich and lively palate.
Suggested pairings	<i>Salumi</i> , red meat and medium-ripe cheese.