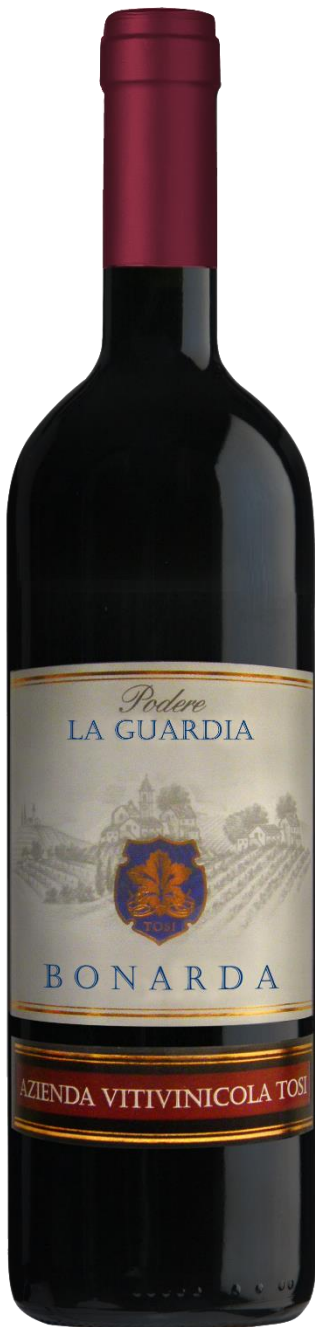




LA GUARDIA 2018
BONARDA DELL'OLTREPÒ PAVESE DOC
Bonarda (*pétillant*)



Grape varieties	Croatina (85% min); Barbera, Uva Rara and Vespolina (15% max).
Vineyards location	Montù Beccaria (eastern Oltrepò Pavese).
Soil type	Mixed type (calcareous clay soil).
Training system	Guyot.
Yield per hectare	9 tons
Vines per hectare	4.500
Harvest	Partly manual and partly mechanical harvest in the first decade of October.
Analytical data of the grapes at harvest	Sugar: 20% Total acidity: 7 g/l pH: 3,2
Vinification	Maceration with the skins for 6 days. Temperature-controlled fermentation (between 25 and 28 °C). Temperature-controlled second fermentation (18-20 °C). 6-month ageing in stainless steel vats. Further ageing in bottle for a minimum of 3 months.
Analytical data of the wine at bottling	Alcohol: 13% vol Total acidity: 6 g/l pH: 3,3 Pressure: 2 bar
Service temperature	14-16 °C
Tasting notes	Deep ruby red colour with purple highlights. Fine bubbles. Intense <i>bouquet</i> with notes of violet, cherry and wild berries. Rich and lively palate.
Suggested pairings	It pairs well with <i>salumi</i> , pasta with meat sauces, red meat.