

## VIOLIN 2018

### BONARDA DELL'OLTREPÒ PAVESE DOC

Bonarda (*pétillant*)



<b>Grape varieties</b>	Croatina (85% min); Barbera, Uva Rara e Vespolina (15% max).
<b>Vineyards location</b>	Montù Beccaria (eastern Oltrepò Pavese).
<b>Soil type</b>	Mixed type (calcareous clay soil).
<b>Training system</b>	Guyot.
<b>Yield per hectare</b>	8 tons
<b>Vines per hectare</b>	4.500
<b>Harvest</b>	Manual harvest in the first decade of October.
<b>Analytical data of the grapes at harvest</b>	Sugar: 22% Total acidity: 7 g/l pH: 3,2
<b>Vinification</b>	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.
<b>Analytical data of the wine at bottling</b>	Alcohol: 14% vol Total acidity: 6 g/l pH: 3,3 Pressure: 1,5 bar
<b>Service temperature</b>	14-16 °C
<b>Tasting notes</b>	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.
<b>Suggested pairings</b>	It pairs well with <i>salumi</i> , red meat and medium-ripe cheese.