

## BONARDA DELL' OLTREPÒ PAVESE DOC FRIZZANTE

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### GRAPES

100% Croatina

### PRODUCTION AREA

Torrazza Coste, Codevilla

### GROWING SYSTEM

Guyot, Casarsa

### YIELD

4.000-5000 Vines/Ha

### VINEYARDS

The vineyards have an altitude ranging from 100 to 450 meters above sea level with different exposures and highly heterogeneous soils.

### WINEMAKING

The destemmed grapes are crushed and transferred to stainless steel tanks. Then inoculated with selected yeasts to initiate fermentation at controlled temperature. The composition of the must at the racking phase includes a percentage of residual sugar to enable a refermentation in autoclave.

### AGEING

3-4 months in autoclave.

### TASTING NOTES

Deep ruby red color with purple reflections. Intense vinous aroma with notes accompanied of ripe fruit, black cherry, and red plum. Full-bodied wine with a final pleasantly stimulating touch by effect of the effervescence.

### SERVING TEMPERATURE

12°-14°C

### ANALYTICAL CHARACTERISTICS

Alc. Vol. 14,00%; Total acidity 6,00gr/lit; Residual sugar 10,00gr/lit

