



SPARKLING REDS

BONARDA

FRIZZANTE D.O.C. COLLI PIACENTINI

Type: Sprakling – Charmat method

Grape variety: 100% Bonarda (Croatina)

Year of planting: 2000

Training system: Low Guyot

Soil: Clayey / Silty

Average yield per hectare: 8000 Kg

Alcohol content: 12,5% vol.

Serving temperature: 12-15°C

Organoleptic characteristics: Ruby red colour. Intense, characteristic bouquet with violet and strawberry reminiscences. Slightly sweet, full bodied, persistent palate, with just the right amount of tannins.

Pairings: Legume soups, white meats, vegetable stew.

100%
BONARDA
(CROATINA)

Torre fornello
