



REDS

LATITUDO 45

BONARDA D.O.C. COLLI PIACENTINI

The “Latitudo 45” is the parallel that crosses the land where this extraordinary grape is cultivated, harvested, and transformed in this unique and complex wine taht is also ideal for long-term ageing.

Type: Still, 100% aged in 500-litre tonneaus during 12-18 months, from long aging

Grape variety: 95% Bonarda (Croatina), 5% other black grapes

Year of planting: 1947

Training system: Low Guyot

Soil: Loose, medium textured, clayey

Average yield per hectare: 5000 Kg

Alcohol content: 13,5% vol.

Serving temperature: 16-18°C

Organoleptic characteristics: Deep ruby-garnet red colour with marked bouquet of freesias, violets, wild cherries, cut grass, white pepper, cocoa, and leather; vibrant, fresh-structured palate, with fruity and vegetal overtones.

Pairings: Traditional italina pasta dishes such as lasagna and meat based sauces; beef stew with potatoes, venison, pork steaks with beans.

95%
BONARDA
(CROATINA)

5%
ALTRE UVE A
BACCA ROSSA

Torre fornello