

Bonarda

PRODUCER

Tenuta Belvedere (Gianluca Cabrini)

APPELLATION

Bonarda dell'Oltrepò Pavese DOC frizzante (fizzy)

WINE REGION

Lombardia – Oltrepò Pavese

ALTITUDE

290 mt above the seal level

SOILS

Clay and chalk from marine origin.

VARIETALS

90% Croatina, 5% Barbera, 5% Uva rara

YIELDS

5.400 kg /ha

TRAINING SYSTEM

Guyot

HARVEST

Second half of Sept.

VINIFICATION

The hand-harvested grapes are double sorted, destemmed and then pressed. This is a field blend (the 3 grapes are processed together from the harvest). The must ferments with the indigenous yeast with the skins for 12/15 days with daily pump-over (remontage) in order to reach the correct extraction of color, tannins and anthocyanins.

Malolactic fermentation occurs naturally.

The wine rests in concrete vats for roughly 10 months.

The 2nd fermentation takes place in tank vats.

No added sulfites either during rackings or before bottling.

BOTTLES PRODUCED

2.640

WINE DESCRIPTION

Intense ruby with purple reflex. Elegant fruity aromas of forest berries. Rich fizzy and earthy palate supported by a vivid tannic structure. Lingering finish.

SERVICE TEMPERATURE

16-18 °C

FOOD PAIRING

Cold cuts, salami, pasta with meat sauces, fried chicken, fat cheese, barbecue, roasted vegetables.

