

SWEET WINES

SPARKLING
SWEET
BONARDA

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



**SPARKLING SWEET BONARDA
D.O.C. COLLI PIACENTINI**

GRAPE VARIETY

Wine obtained from the varietal Bonarda grown in the winery's own vineyards Magnana and Pernice.

VINIFICATION

The crushed grapes are macerated at low temperatures with frequent mixing for several days, thus slowing down the fermentation, and simultaneously increasing the intensity of the colour extract.

When the fermentation reaches approximately 5% it is blocked by lowering the temperature.

The sparkling quality is obtained in pressure resistant steel vats thanks to the second natural fermentation. The sparkling wine is stabilized, filtered and bottled using isobaric equipment which preserves its fizzy quality.

ALCOHOL CONTENT

9% vol.

SENSORIAL ANALYSIS

Sweet and smooth, it is intense, slightly tannic and fruity.

PAIRING

Very good with sweet pastries and fruit tarts.

For an original pairing, it should be tried with strawberry fruit cocktail or strawberry tart.

SERVING TEMPERATURE

16-18° C




**MARIA
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