

SPARKLING RED WINES

LIVELY
BONARDA

D.O.C. COLLI PIACENTINI

ESSENCE
OF
OUR LAND



LIVELY BONARDA
D.O.C. COLLI PIACENTINI
GRAPE VARIETAL

This wine is produced from Bonarda varietal grapes grown in our Magnana and Pernice vineyards.

VINIFICATION

The pressed grapes are macerated for about six days. The frothiness is obtained in pressurized steel vats thanks to the second natural fermentation of the blend composed of the dry base and a percentage of the must of the Bonarda grapes.

ALCOHOL CONTENT

12% vol.

SENSORIAL ANALYSIS

It is an intense ruby red colour, fruity aroma, full, soft and persistent flavour.

PAIRING

Goes well with first courses, meat dishes, aged cheeses.

SERVING TEMPERATURE

16 – 18° C



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