
COLLI PIACENTINI DOC BONARDA SECCO



Grape variety:
100% Bonarda

Trees disposal:
4000 Trees/Ha

Pruning:
Simple Guyot

Production:
70/90 Q.li/Ha

Winemaking:
After a delicate pressing, and a maceration for 5 days at a temperature of 23° C., wine completes slowly its fermentation at a temperature of 18° keeping its fruity aromas inalterated. The refermentation in a pressure tank gives this wine a rustic petillant.

Colour:
Deep ruby red.

Taste:
Young, fresh and persistent.

Fragrance:
Fragrant flavour of blueberry and raspberry.

Alcoholic strenght:
11,5% vol

Serving temperature :
16°C

Gastronomic suggestions:
Soups, white meat and seasoned cheese.

Kind of bottle:
Bordeaux bottle 0,75lt.-150cl.