

BONARDA dell'Oltrepò Pavese DOC



Vineyard name: Marona

Appellation: Oltrepò Pavese Doc

Grape variety: 100% Croatina

First vintage: 1934

Vineyard: 2 Ha

Exposure: West

Elevation: 180-220 above s.l.

Gradient: 15% to 40%

Year of planting: 2001

Vine density: 5.500

Grape yield: 70 qt

Soil composition: Clayey-loamy topsoil intermixed with veins of chalky bedrock

Pruning system: Guyot

Harvest: Manual harvest in small plastic crates

Fermentation protocol: Traditional in vats

Winemaking: Destemmed, whole fruit, pre-fermentation maceration and follatura

Elevage: In vats

Alcohol: 14% vol

Total acidity: 6,70 g/l

Ph: 3,43

Service temperature: 16°-18°

Colour: Dark violet with a purple/bluish edge

Aromas: Grapy and vinous bouquet, characteristics of Bonarda, reminiscent of crushed black currants and blackberries. Hints of earth, violet and black pepper

Taste: Big plummy and earthy fruit tones, juicy mid-palate with grapy, extracted tannins, nice acidity with a peppery finish

Food pairing: A natural match for a variety of rustic, hearty food preparations, from burgers to the classic winter-season recipes of North Italy ("bollito misto", "brasato", "cotechino", escargot, cassoulet etc.)