



Type: dry sparkling Bonarda doc colli piacentini

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

Grape variety: 100% Croatina

Vine training: Guyot method

Soil: calcareous clay

Sunlight: East-West

Harvesting: mechanical

ABV: 12%

Winemaking: destemming and light crushing of the grapes; fermentation at controlled temperature with selected yeast in stainless steel tanks (fermentini) for 4-5 days

Refining: in stainless steel and cement tanks for approximately five months; re-fermentation in autoclave at 18°C / 65°F

Color: vivid ruby red

Aroma: fruity, with undertones of cherry and spices

Taste: smooth, rich, full

Pairing: ravioli, cured meat, braised meat

Best served at: 16-18°C / 60-65°F