



Type: sweet sparkling Bonarda doc colli piacentini without added sulphites

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

Grape variety: 100% Croatina

Vine training: Guyot method (long)

Soil: calcareous clay

Sunlight: East-West

Harvesting: mechanical

ABV: 8%

Winemaking: destemming and light crushing of the grapes; fermentation at controlled temperature with selected yeast in stainless steel tanks (fermentini) for 3-4 days

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

Color: dark ruby, with violet reflections

Aroma: fruity, with a delightful hint of marmalade

Taste: round, full, with good acidity

Pairing: Soupes, fruit tarts, strawberries, pastry

Best served at: 16°C / 60°F