



VILLA ROSA

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COLLI PIACENTINI  
DENOMINAZIONE DI ORIGINE CONTROLLATA

*Bonarda*

DOLCE

**Type:** sweet sparkling Bonarda

**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