



ALBERTO FIORI
VIGNAILOLO IN OLTREPÒ PAVESE

BONARDA

- FRIZZANTE -



TYPE: SEMI-SPARKLING RED WINE.

CLASSIFICATION: BONARDA DELL'OLTREPÒ PAVESE DOC.

GRAPE VARIETY: CROATINA (100%).

SOIL TYPE: LIMESTONE-CLAY.

ALTITUDE: FROM 340 TO 380 M AMSL.

VINEYARDS ORIENTATION: WEST.

AGE OF THE VINEYARDS: 20 YEARS.

TRAINING SYSTEM: GUYOT.

PRUNING: 14 BUDS PER CANE.

VINES PER HECTARE: 4.000.

YIELD PER HECTARE: 8 TONS.

HARVEST: MANUAL.

VINIFICATION: THE GRAPES ARE DESTEMMED AND GENTLY CRUSHED. FERMENTATION IN CONCRETE VATS. 20-DAY MACERATION.

AGEING: 6-MONTH AGEING IN CONCRETE VATS.

ALCOHOL: 13% VOL.

SIGHT: DEEP RUBY RED COLOUR WITH PURPLE HIGHLIGHTS. BRIEF CROWN OF PURPLE FOAM AFTER POURING.

NOSE: WINEY BOUQUET WITH NOTES OF RED FRUITS AND BALSAMIC HINTS.

PALATE: MEDIUM-BODIED WINE, VERY PLEASANT TO DRINK THANKS TO THE BUBBLES AND THE MODERATE SWEETNESS OF THE RESIDUAL SUGAR.

SUGGESTED PAIRINGS: TRADITIONAL ITALIAN SALUMI (ESPECIALLY GREAT WITH SALAME DI VARZI DOP), PASTA WITH RED MEAT RAGOUT (LASAGNE) OR WITH PORCINI MUSHROOMS, STEWED OR BRAISED MEATS.

SERVICE TEMPERATURE: 16-18 °C.