



ALBERTO FIORI
VIGNAIOLO IN OLTREPÒ PAVESE

NOVECENTO

- 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.

VINEYARD ORIENTATION: WEST.

AGE OF THE VINEYARD: 20 YEARS.

TRAINING SYSTEM: GUYOT.

PRUNING: 14 BUDS PER CANE.

VINES PER HECTARE: 4.000.

YIELD PER HECTARE: 8 TONS.

HARVEST: MANUAL IN SMALL PLASTIC BOXES WITH A CAREFUL SELECTION OF THE BEST GRAPES FROM A SINGLE VINEYARD.

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

AGEING: 8-MONTH AGEING IN CONCRETE VATS.

ALCOHOL: 13,5% 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 HINTS OF SPICES.

PALATE: MEDIUM-BODIED AND RICH WITH A PLEASANT BALANCE BETWEEN CROATINA'S SIGNATURE TANNINS 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 OR PORCINI MUSHROOMS, STEWED OR BRAISED MEATS.

SERVICE TEMPERATURE: 16-18 °C.