

PIEMONTE DOC BONARDA



CURIOSITY: the bunch is medium-large with a pyramidal shape, loose bunch. The berries are blue-black. Bonarda comes from an old vine originating from the hills near Turin introduced in our territory since the early nineteenth century

DENOMINATION: Piemonte Doc Bonarda

GRAPE: Bonarda Piemontese 100%

VINEYARDS: Village of Aramengo

TRAINING SYSTEM: traditional guyot

HARVESTING: manual, at the end of September in tubs

VINIFICATION: destemming and fermentation with short maceration on the skins for about 6-8 days at a controlled temperature of 26-28C °. After some decanting and malolactic fermentation, the wine is re-fermented in autoclave in the spring following the harvest.

ORGANOLEPTIC CHARACTERISTICS:

- COLOR: intense ruby red with marked violet reflections
- SCENTS: vinous, fruity with spicy hints
- TASTE: lively, elegant and harmonious with a persistent and fruity aftertaste

FOOD PAIRING: its liveliness allows you to appreciate it even fresh as aperitif and with “merende sinoire” with meats and medium-aged cheeses. It's furthermore a wine for the whole meal