


dal 1956 Produttori nel Roero

Piemonte

Denominazione di Origine Controllata

Bonarda



Variety: Bonarda 100%.

Location of vineyards: Canale d'Alba

Soil: rich in sand and calcareous clay

Harvest: early October

Winemaking: Steel

Format: 75 cl.

Serve at: 16/18°C

Vinification: Maceration takes place in temperature-controlled steel fermentation tanks and lasts about 4-5 days.

Subsequently, the wine rests in steel tanks, where the malolactic fermentation takes place the wine stays in the tanks until bottling.

Sensory profile: Light ruby red, primary characters, persistent but full and balanced, with hints of raspberry and cherry.

A great wine for dinner.

