

## STILL BONARDA DOC O.P. “Vigna dei Frati” BIO – VEGAN F.



**BLEND:** 100% Croatina wine with the following certification:  
Organic farming Valoritalia IT BIO 015

**Type of harvest:** Grapes are picked and selected by hand between 25th September and 10th October.

Must undergoes fermentation in contact with grape skins for 6/7 days in stainless steel, after which the wine is pumped into racking tanks and aged in stainless steel. Then it is bottled and stored for one year before it is on the market.

Best period for consumption: 1 to 4 years after vintage  
Storage time: up to 5 years after vintage

### **Tasting notes:**

**Colour** - Mulberry with hints of purple

**Fragrance**- Intense aroma with scents of violet and blackberry

**Taste** - Good body, round full finish

**Alcohol at bottling:** 13,5% vol.

**Residual sugar:** 0,8 gr./lt. max

**Serving temperature:** 18°/20° C

**Bottle format:** 0,75 lt. – 1,5lt

### **Pairing Suggestions:**

Sausages, flavourful first courses, roasted red meat, grilled meat and vegetables. Perfect for cheese

