

SPARKLING 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
Fermentation in stainless steel at a temperature of 24° C for 10-15 days.

Ageing in Slavonian oak casks for 4-6 months.
Second natural fermentation in pressure tanks for 15-20 days in Springtime to obtain the typical fizziness of Oltrepò Pavese Bonarda.
Bottle-ageing for 2-4 months before it is put on the market.

Best period for consumption: 1-3 years after vintage
Storage time: up to 10 years

Tasting notes:

Colour - Crimson with hints of purple, good viscosity

Fragrance - Aromatic, persistent, with pleasant scents of black cherries, raspberries and blackcurrant

Taste - Smooth, slightly tannic, medium persistence, round aftertaste.

Alcohol at bottling: 13,% vol.

Residual sugar: 1,2 gr./lt. max

Serving temperature: 12°/14° C

Bottle format: 0,75 lt. – 1,5lt

Pairing Suggestions:

Kartoffelsuppe, sauerkraut, wiener schnitzel, seasoned cheese.

