



*Antica Vinicola Broni*



## BONARDA

OLTREPÒ PAVESE D.O.C.  
SPARKLING

It is the Oltrepò wine, originated mostly (85% at least) from Croatina grape, together with other red grapes (Barbera & Ughetta). The sugar content varies between 16 and 23% depending on the year.

**GRAPE:** Croatina (min. 90%), Barbera, Ughetta

**ALCOHOLIC DEGREE:** 13% vol.

**COLOUR:** rubin red with purple and violet glares.

**AROMA/BOUQUET:** intense and lasting, remarkably flowery and fruit-scented bouquet, especially red fruits.

**TASTE:** lightly sparkling, fairly full bodied with a dry and slightly tannic aftertaste.

**FOOD COMBINATION:** ideal with cold meat cuts, light starters and tortelli, roasts and half cured cheeses.

**RECOMMENDED TEMPERATURE:** 14° - 16° C.

*The wine ends its fermentation at a controlled temperature and pressure to obtain that slightly sparkling freshness, typical characteristic of the Oltrepò's Bonarda.*