



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: 11,5% 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.