



Antica Vinicola Broni

Capsule Collection



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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.



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BARBERA

OLTREPÒ PAVESE D.O.C.

It is one of the most cultivated grapevines in the Oltrepò region. The sugar content varies between 16 and 22% depending on the year.

GRAPE: Barbera 100%

ALCOHOLIC DEGREE: 13%

COLOUR: intense rubin red.

AROMA/BOUQUET: fruit-scented bouquet (when still young), less intense (upon right maturation) with blackberry and jam aromas.

TASTE: full-bodied taste with a slightly sour hint which highlights its aroma and freshness.

FOOD COMBINATION: ideal with roast and barbecued meats, soups (onions and legumes), red meats and game; ideal also for half cured cheeses.

RECOMMENDED TEMPERATURE: 14° – 16° C.

Once fermented and decanted, the wine is separated from the sediments through tangential filtration, an advanced technique which maintains the purity of the product until its bottling.

