

PIEMONTE DOC BONARDA

2020

Variety	100% Bonarda
Region of production	Native grape of the Piedmontese hills at the border between Cuneo and Asti. Ancient hills with 770-990 ft a.s.l. of altitude and exposure from East to South-East
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.500/5.000 Plants/ha
Yield per hectare	Max 10.000 Kg/Ha
Cultivation	Traditional with Guyot pruning

Fermentation and maturation The vinification process follows the tradition of floating cap with pump-over. Fermentation in stainless steel tanks for about 7 days at a controlled temperature, followed by a rapid malolactic fermentation

Ageing After the fermentation, the Piemonte Bonarda ages at least 4 months in cement and steel tanks and 2 months in bottle

Alcohol by volume 13 %

Acidity 5 parts per thousands

Tasting Notes COLOUR: Ruby red colour with violet tinges
BOUQUET: Characteristic with notes of raspberries
TASTE: Well-balanced, fresh, soft tannins

