

# PIEMONTE DOC BONARDA

## 2020

|                             |  |
|-----------------------------|--|
| <b>Variety</b>              | Bonarda  |
| <b>Region of production</b> | Hills with 770-990 ft a.s.l. of altitude and exposure from South to South-West |
| <b>Soil</b>                 | Calcareous-clay marl with presence of sand and silt                            |
| <b>Plants per hectare</b>   | 4.500/5.000 Plants/ha  |
| <b>Yield per hectare</b>    | Max 10.000 Kg/Ha   |
| <b>Cultivation</b>          | Traditional with Guyot pruning   |

**Fermentation and maturation** The vinification process follows the tradition and the fermentation takes place in stainless steel tanks at a controlled temperature, followed by a rapid malolactic fermentation, before the refinement and bottling

**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** 13.0 %

**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



DOGLIANI  
IL GENERALE  
1856

BUSSIA SOPRANA - MONFORTE D'ALBA