

TENUTA MAZZOLINO



BONARDA



Appellation: Oltrepò Pavese Doc

Grape Variety: 100% Croatina

First Vintage: 1983

Vineyards: 2 hectares

Esposizione: West

Altitude: 180 - 220 m asl

Gradient: 35% - 55%

Year of planting: 2001, 2003

Vine density: 5.000

Grape yield: 70 qt

Soil Composition: Clayey-lime in surfaces with sandy veins

Pruning System: Guyot

Harvest:

Manual in cassettes with repeated collection passes depending on of the parcels, in the first and second decade of the month of September

Vinication: Alcoholic fermentation at controlled temperature of 24-25° C for 8-10 days followed by malolactic fermentation

Ageing: Traditional in the tanks with destemming of the bunches
And light punching down
In vasca

Alcohol content: 13% Abv

Total Acidity: 6,7 g/l

Volatile Acidity: 0,27 g/l

Ph: 3,43

Service Temperature: 16° - 18° C

Colour: Intense ruby red with purple nuances

Aromas: Vinous, characteristic of the vine, with maraschino in evidence,

Taste: Fruity and tasty attack, the vinous tones of marasca and blueberry, moderate acidity, frank and lively characteristic tannins

Abbinamenti: It gives the best of itself with the dishes of the great Lombard tradition, Piemontese and Emiliana - trolley of mixed boiled braised meats cotechino, snails - and with the great cured meats of Oltrepò Pavese, Salzi di Varzi

Wine glass:

