

ROVELLOTTI

VITICOLTORI IN GHEMME



LA PAGANELLA

COLLINE NOVARESI D.O.C. BONARDA (O UVA RARA)

Tasting notes

Colour: pale red.

Nose: fresh with floreal nose and hint of rose.

Flavour: sapid, pleasantly tannic, nice and lightly fizzy.

Suggested food pairing: sausages and local rice and meat-based dishes, cheeses.

Recommended serving temperature: 12-14°C.

LA PAGANELLA

Grape and vinification

Varietal: Bonarda (Uva Rara) 100%.

Yield per acre: 2,600 kg.

Vinification process: natural alcoholic fermentation, malolactic fermentation in temperature-controlled steel tanks, low temperature settling.

Refining: short refinement in bottle.

Longevity: better enjoyed as a young wine due to its lively character.