BONARDA PIEMONTE DOC

Red Wine

A versatile wine that can be enjoyed throughout the meal. It goes well with main courses prepared with delicate sauces and lightly aged fresh cheeses

VINEYARD: situated in the town of Vignale Monferrato, the backdrop of the winery

VARIETAL: 100% Bonarda

VINIFICATION: submerged cap vinification, with prolonged maceration on the skins in order to maximize color and tannin extraction

FOOD PAIRINGS: a pleasant wine with a remarkable structure and moderate acidity that goes well with red meats, as well as more delicate dishes and fresh and medium-ripened cheeses

TASTING NOTES
APPEARANCE: intense ruby red with garnet reflections
SENSORY PROFILE: intense, rose, jam, currant and cherry
FLAVOR: full-bodied, harmonious, persistent

TECHNICAL INFO
ALCOHOL: 13% vol.
RESIDUAL SUGAR: dry
FERMENTATION AND AGING: bottle refinement for at least 6 months before being put on the market
CELLARING: 2/4 years

LE VIGNE DI PIÈ

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