



VIGIÖ

BONARDA DEI PRODUTTORI

BONARDA DELL'OLTREPÒ PAVESE DOC (SEMI-SPARKLING)

The Distretto del Vino di Qualità dell'Oltrepò Pavese association has developed a quality project for the most popular wine of the Oltrepò Pavese region. The key elements of the project are a production protocol stricter than the Bonarda DOC one and a uniquely-shaped bottle (named Marasca) that can be used only by the Distretto member wineries. When you buy a "Bonarda dei Produttori" you buy a wine produced by people who grown the grapes in their own vineyards, vinify those grapes in their own cellars and sell directly the wines produced from their own grapes.

We are now converting to organic farming, but we have always been committed to a sustainable approach to vine-growing, using a minimum of pesticides.

Vineyards specifics

Training system: vertical trellis

Pruning system: Guyot

Vineyards facing: north, north-west

Vines per hectare: 4.000

Yield per hectare: 9,5-10 tons

Tasting notes

Colour: deep red. Lively, purple bubbles.

Nose: bouquet with strong black cherry and ripe cherry notes.

Palate: rich and elegant.

Pairings: cold cuts, tasty dishes.

Service temperature: 15-18 °C, but it's pleasant even at a lower temperature (8-10 °C).