

VIGIÖ

BONARDA DELL'OLTREPÒ PAVESE DOC



MON CARUL

End of January 1943:
the Russian campaign ended in disaster
for the Italian army. Thousands of
worn-out soldiers waited to be
repatriated. **Luigi Calatroni** was one of
them, but he was in a hurry: he had to
return to his hometown as soon as
possible to sign a new metayage contract,
like three generations of the Calatroni
family did before him. Armed now with
just his own brave determination, he
travelled all across Europe, from
Leningrad (now Saint Petersburg) to
Montecalvo Versiggia, covering distances
by foot or on carts or jumping as a
stowaway on trains.

We want to dedicate this Bonarda to
Luigi, whose nickname was **Vigiö**. It is
produced from **Croatina grapes only**,
grown with the same perseverance that
helped Luigi in getting what he wanted.

Macerated for 7 days on the skins,
refermented in a natural way, it offers a
good body with **well-balanced tannins**, a
rich nose and an austere character.

To be paired with traditional regional
food, *salumi*, stuffed *pasta*
or **boiled meats**.

Try it at about **14 °C** to enjoy
its pleasant bubbles at best.

TRADITION,
EXPERIENCE...
PASSIONS OF QUALITY