

TECHNICAL DATA



VIGIÖ 2022



Bonarda
dell'Oltrepò Pavese
DOC (frizzante)



Semi-sparkling
red wine



Croatina
(100%)



Alcohol: 13% vol
Residual sugar: 15 g/l
Total acidity: 5,4 g/l
pH: 3,45
Total dry extract: 35 g/l

TASTING NOTES



Deep red colour.
Light crown of purple foam
after pouring"



Fruity nose
with strong ripe cherry
and black cherry aromas.



Rich and elegant.



14 °C



Salumi and bold-flavoured dishes.



THE CROATINA GRAPE

Croatina is the star grape of the Oltrepò Pavese wine region, grown on about 4.500 hectares.

It's the main grape behind Bonarda, the most popular local wine, produced in more than 20 million bottles per year.

It seems that Croatina has been grown around the village of Rovescala ever since the Roman conquest, but the first written record of the grape dates back to 1831, when count Giorgio Galesio mentioned it as "Croattino" in his travel diaries.



VINIFICATION

Manual harvest.
Press yield: 65%.
Cold maceration (5-10 °C) for 3 days, then maceration at 24-26 °C for 7 days.
Second fermentation is done in insulated stainless-steel tanks using the residual sugar of the must. 6-month ageing in bottle before release.



VINEYARDS SPECIFICS

Training system:
vertical trellis

Pruning system:
Guyot

Vineyards orientation:
north, north-west

Soil type:
mixed (clay and limestone)

Altitude:
300 m AMSL

Average age of the vines:
20 years

Vines per hectare:
4.000

Yield per hectare:
10-11 tons

