
MATCHVINO

EMILIO DEFILIPPI & FIGLI • OLTREPÒ PAVESE, LOMBARDY



Bonarda Dell'Oltrepò Pavese Doc (Frizzante)

Age of Vineyard: 20+

Harvest: mid-September

Grape(s): Croatina 100% DOC Oltrepò Pavese

There are Bonarda's out there that really should just not be. This is NOT one of them. A cherished lunch, easy dinner, picnic-style wine that is best served chilled and with fun friends. The making of this is quite simple- a seasoned winemaker, organic grapes, location, location, location, and some good fermentation. The must ferments in stainless steel vats, where maceration takes place with the skins for 7 days. Thanks to the fermentation in autoclave they capture a slightly sparkling wine. No aging is needed.

This is a fresh wine with a deep ruby hue, well balanced, and with excellent structure. Elegant with typical Croatina cherry flavors. On the nose notes of red fruits and the typical hint of cherry and black cherry, well balanced to the palate. This is the typical wine of their territory. Suggested pairings with this wine would be cured meats, cheeses, and white meats such as fowl and pork.

TECHNICAL

Yield: 90 quintals per hectare Alcohol by volume: 12.5% vol Acidity: 6.1 g / L Residual sugars: 12 g / L Dry Extract: 28.5 g