

BONARDA IMPERO



TECHNICAL SHEET

Category	Bonarda Colli Piacentini Doc
Grape variety	Bonarda 100%
Alcoholic strenght	13,5% vol
Residual sugar	13 g/l
Serving temperature	18-20°C
Kind of bottle	Bordeaux Impero 0,75 l
Winemaking	Manual harvest in separate boxes. Grapes are picked up at full ripening. After the manual harvest there is a soft crush and with a maceration of the skins of a short-time at a controlled temperature (28-30°C) with three replacements per day. Wine is then aged for twelve months in French oak barriques

SENSORY ANALYSIS

Colour	Ruby red color, brilliant and lively
Fragrance	Crisp red fruits notes with the taste of rightly toasted wood
Taste	Lively, fresh, with a good sour thorn, pleasantly tannic flavor
Gastronomic suggestions	First course of meat or mushrooms sauce, second course of meat and wild game, aged cheese



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