ARIONE · ITALY

Bonarda dell'Oltrepo Pavese Frizzante, 2021

Bonarda dell'Oltrepò Pavese DOC, Langhe, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Croatina	12%	2021 · 750 ml

FRIZZANTE

LABEL

Tasting notes

Garnet red with purple nuances. Hints of violets, raspberries and jams. Generous wine that is savoury, rich and lively.

About the wine

Harvesting end of September. Pressing and removal of wooden parts of the bunches, fermentation in big containers at a controlled temperature not over 25'C, in presence of skins and seeds till the complete evolution of the natural sugar of the grapes. Frequently poured-off from October to March to favour the natural decanting of the lees.

Winemaking

MATURATION

The storage in big stainless steel tanks guarantees a correct maturation of the wine. The freshness and effervescence of this wine are the results of the second fermentation in big airtight containers (autoclaves) after the inoculation of selected yeasts. This creates an effervescent, fresh, lively and fruity wine that is pleasing on the palate. Bottling, after sterile filtration, at the cellar temperature from late winter onwards.

Cellar and service

SERVE AT

14–16 °C

FOOD PAIRING

A very versatile wine that pairs well with food. Grilled meats, seafood, Asian cuisine and aged cheese goes best and for the adventurous, try strawberries and chocolates.

Say it: Arione: ah-ree-OH-neh; Bonarda dell'Oltrepò Pavese: bo-NAR-dah del-ol-treh-POH pah-VEH-zeh

Imported and distributed in Vietnam by Vinoteka · vinoteka.vn