

ZEROSEI

Bonarda dell'Oltrepò Pavese



Denominazione di Origine Controllata Sparkling wine

VINIFICATION

The grapes are destemmed, pressed softly and fermented with skin contact at a controlled temperature and fermentation is stopped before the total conversion of the natural sugars into alcohol. This is followed by second fermentation in a pressurised vat to add sparkle to the wine.

TASTING NOTES

A ruby-coloured wine with purplish hues. The nose shows a grapey aroma, with intense scents of red and dark fruit. On the palate, it has good structure, pleasant tannic texture and it can age well. It is produced in the sparkling version, according to the tradition of the territory. It is a rather rustic, full-bodied, well-structured wine that is widely appreciated as it can easily be paired with typical dishes of the local cuisine.

FOOD RECOMMENDATIONS

It pairs perfectly with the traditional Oltrepò cuisine: cold meat starters, risotto with sausage, mixed boiled meat, boiled capon, cotechino, zampone, cassoeula, sausages and grilled spare ribs.

GRAPE VARIETY

Croatina

TYPE OF CULTIVATION

Certified organic

ALTITUDE

300 - 330 m

EXPOSURE

East – North East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

7.000 kg/ha

AGING

6 months in steel

ALCOHOL CONTENT

12,5% Vol.

SUGAR

9g/l

SUGGESTED SERVING

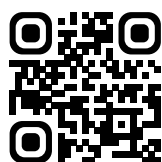
TEMPERATURE

15° - 18°C



BOXES

6 x 75cl Bottles



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