

BUFNÌS 2019

PROVINCIA DI PAVIA ROSSO



Indicazione Geografica Tipica

VINIFICATION

The grapes are harvested when they are completely ripe and are then immediately processed. Destemming is followed by fermentation with skin contact, which is continued until the correct extraction of polyphenolic substances and aromas are achieved. Once the juice is drawn off the lees and after malolactic fermentation, the new wine matures in small wooden barrels for approximately two years and another year in bottles.

TASTING NOTES

It is lovely deep, bright garnet when poured into a glass. The nose shows typical aromas of ripe red fruit, marasca cherries and dried plums. The palate is still, dry, full-bodied, well-orchestrated, showing sweetness due to its glycerol and ethanol components and the typical spicy notes of the grape variety as well as a good tannic weave. The palate confirms the nose. As the wine ages in the bottle, it increases its olfactory complexity, highlighting spicy and dried fruit overtones.

FOOD RECOMMENDATIONS

"Bufnis" is excellent paired with game, red meats, fiorentina (huge T-bone steak served in Tuscany), roasts and hard cheeses.

GRAPE VARIETY

Merlot, Cabernet Sauvignon and Cabernet Franc

TYPE OF CULTIVATION

Certified organic

ALTITUDE

350 m

EXPOSURE

East - Sud-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

5.000 kg/ha

AGING

24 months in barrique

ALCOHOL CONTENT

15% Vol.

SUGGESTED SERVING TEMPERATURE

18° - 20°C

The label is made
of cherry wood

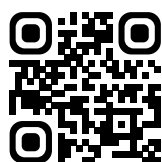


BOXES

6 x 75cl Bottles

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Località Boffenisio, 3 • 27040 • Borgo Priolo (PV) Italia
info@fradewine.it • www.fradewine.it



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