

Fact Sheet

Area of production : Castel San Giovanni

Vineyards : Made with Bonarda Piemontese grapes i.e. Croatina

Viticulture : Guyot method

Grape : Bonarda (100 %)

Winemaking : Traditional red wine , fermentation takes about 5-6 days during which the wine acquires its fragrance and color .

Refinement : The fermentation is stopped by cooling in order to maintain a small residual amount of sugar. The sparkling Bonarda , therefore gets a very full flavor .

Features : This is a wine which expresses the character of the Bonarda grape very well. During the tasting intense aromas come to light that are so typical of Bonarda , such as berries and a hint of violets .

Alcohol : 12.5 °

Derives its name from the grandfather of our family , a great lover of beauty, art and work, and therefore a great lover of a good wine to enjoy and to 'listen' to. This wine is made for at least 85% from Bonarda Piemontese grapes called Croatina locally . Intense ruby red color, dry and fruity , light tannins and lively. Depending on your taste , the wine combines well with regional Italian dishes ranging from soups , main courses of meat to desserts.

