



"Boujardò" Spumante morbido

I Vineyard

AREA OF PRODUCTION:
Val Tidone – Piacenza – Emilia Romagna

TERROIR:
medium density

EXPOSURE:
South

PLANTING DENSITY:
8000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YIELD PER HECTAR:
85 q.li

I Winemaking

BLEND:
100% Bonarda

VINIFICATION:
pressing and maceration with the skins .
Fermentation at controlled temperatures with selected yeasts.
Filtration and transfer to pressurized steel vats for a slow re-fermentation to complete formation of the delicate froth.

I Wine

DRY RED CHARMAT METHOD SPUMANTE

COLOUR:
intense ruby red with purple hues

BOUQUET:
fresh, winey and fruity, with definite notes of wood fruits

PALATE:
rich and full, persistent, pleasantly harmonious and fragrant

PAIRINGS:
cold cuts first courses and medium aged cheeses

SERVING TEMPERATURE:
15° C

ALCOHOL CONTENT:
12% vol