



# PIEMONTE DOC BONARDA

Piemonte DOC Bonarda, known as Bonarda, is a grape cultivated in our area since the end of the XVIII century. It's a soft and lively wine, which is very appreciated for its sapidity due to the soil. Mario is the nice owner of one of the important vineyards where our family cultivates this grape. This wine is a symbol of simplicity and everyday life.

## IN THE VINEYARD

### Geographical location

Albugnano (AT). 500 meters above sea level facing south, south-west.

**Grape:** Bonarda

**Date of harvest:** manual harvesting, usually performed in the second ten days of September, based on best ripeness level.

**Year of planting:** 2001, 1975

**Training system:** gujot

**Soil type:** Sant'Agata Fossili Marls, calcareous soil

**Yields for hectare:** 9 t

## AT THE WINERY

**Winemaking:** destemming and crushing, followed by a 6 days temperature-controlled fermentation, devatting and malolactic fermentation. To conclude the process, the wine is properly poured and stored in steel tanks until bottling.

**Ageing:** no

**Bottling period:** in the spring following the harvest

**Bottle ageing:** no

**Size:** 0,75l

## TASTING NOTES

Brilliant red colour with purple and ruby red nuances. Light winery scent combined with a fruity fragrance, where cherry prevails. It is a lively wine, with a soft tannin, showing blackberry and wild berries. This wine does not tend to longevity.

**Food pairings:** it suits cold starters, cured meats, first courses, white and red meats.

**Serving temperature:** 16°



Az. Agr. Alle Tre Colline  
di Carossa Franco  
Albugnano (AT), Italia

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