BENNATI
Vini di Verona dal 1920

I GADI

Bonarda

dell'Oltrepò Pavese DOC

Grape varieties: 100% Bonarda
Production region: Oltrepò Pavese
Alcohol: 12,00 % vol.
Sugar: g/l 18
Total acidity: g/l 5.7

IN THE VINEYARD

Soil type: Hilly area in the Oltrepò Pavese region
Vine density: 4000 vines/hectare
Yield per hectare: On average 110 quintals/hectare
Vine training system: Guyot

IN THE CELLAR

Vinification: Traditional red vinification characterised by the use of selected yeasts and by the careful monitoring of fermentation temperatures.
Subsequently the second fermentation with secondary fermentation in autoclave

AT THE TABLE

Tasting notes: Warm and intense red with violet hues. Pleasant bouquet with soft tannins and balanced light acidity.
Food pairings: Salami, stewed meat, pasta and risotto

SALAMI, STEWED MEAT, PASTA AND RISOTTO
SERVICE TEMPERATURE: 14-16°C

BOTTLE RECOMMENDED
WIDE GLASS