

Piemonte Bonarda DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



SOIL: CALCAREOUS- MARLY
HARVEST PERIOD: SEPTEMBER
AGING: 4 – 5 MONTHS

CHEMICAL ANALYSIS

ALCOOL: 12.00% – 13.00%
SUGARS: 3.00 – 4.00 g/l
ACIDITY: 60 – 90 mg/l
SULFUR: 50- 80 mg/l
FEATURE: LIVELY

ORGANOLEPTIC CHARACTERISTICS:

Color: Intense ruby red.
Aroma: Sweet fruity sometimes with hints of black pepper.
Taste: Sweet, slightly lively or sparkling taste. Balanced and complete.
Serving temperature: 14-16 ° C.
It can be kept: for 2-3 years

ACCOMPANYING DISHES

whole meal wine, especially indicated for appetizers and pasta



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