



BONARDA DOLCE

Appellation:	Colli Piacentini D.O.C. Bonarda Secco
Region:	Emilia Romagna
Characteristics:	Ruby red colour with brilliant shades. Intense and crisp scents of forest fruits. Fresh and persistent taste on the palate.
Alcohol content:	8,5% vol.
Grape Variety:	100% Bonarda
Vinification:	Soft pressing and cold maceration of the grapes for five days. Long fermentation of the grapes at 18°C to preserve the best characteristics of this grape varietal. Second fermentation in the tanks to obtain an elegant and persistent perlage.
Serving Temperature:	Cellar temperature (16°C.).
Accompaniments:	Pasta dishes and roast meats.
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