

PICCHIONI

IPAZIA

BONARDA DELL'OLTREPÒ PAVESE DOC (VINO VIVACE)

Location of the vineyards: Solinga Valley (Canneto Pavese).

Soil: gravel-sand soil.

Vineyards: vineyards facing south on a steep hillside.

Grapes: Croatina.

Vinification: we hand-harvest the grapes, carefully selecting the best ones. The grapes are destemmed and crushed. The resultant must ferments with the skins in stainless-steel vats (maceration lasts 4 to 5 days). The wine is then racked and put in temperature-controlled stainless-steel autoclaves where the secondary fermentation is started using the natural sugar of the grapes and indigenous yeasts. Once bottled, the wine is stored horizontally in a dark cellar for a short period of time before release.

Tasting notes: bright deep ruby red colour with purple highlights. Creamy purple foam and fine bubbles. Intense, winey nose with marked marasca cherry, wild fruits and violet notes. On palate it offers a medium body with a good balance between fine-grained tannins and residual sugar. Long finish.

Pairing suggestions: it pairs perfectly with Italian salumi both cold (*salame, pancetta, coppa*) and cooked (*cotechino, zampone, salame di testa*). Excellent with *pasta* with meat ragout and pork dishes.

Service temperature: best served at 16 °C in a medium-sized tulip-shaped glass. It can be served at a lower temperature in the hot season.

Available formats: 0,75 l bottle.

Contains sulphites.
Produced in Italy.



*“Considerate la vostra semenza:
fatti non foste a viver come bruti,
ma per seguire virtute e conoscenza.
Li miei compagni fec'io sì aguti,
con questa orazion picciola, al cammino
che a pena poscia li avrei ritenuti;
e volta nostra poppa nel mattino,
de' remi facemmo ali al folle volo,
sempre acquistando dal lato mancino”*

Dante Alighieri
“Divine Comedy”
Hell, Canto XXVI, 118-126