



FIAMBERTI



## BONARDA (SEMI-SPARKLING)

### LA BRICCONA

#### BONARDA DELL'OLTREPÒ PAVESE DOC

La Briccona is one of the 16 Bonarda of the **Bonarda #LaMossaPerfetta** project. The project has been developed by **Distretto del Vino di Qualità dell'Oltrepò Pavese** to promote the appreciation of the most popular Oltrepò Pavese wine and includes only wineries that have full control of the whole production chain, from grapegrowing to winemaking and sales.

VINTAGE: 2021.

VINEYARDS ORIENTATION: south, south-west.

SOIL TYPE: mixed (gravel, clay and limestone).

GRAPES: Croatina (100%) grown in estate vineyards located at different altitudes (from 250 to 300 m AMSL) in Canneto Pavese.

VINEYARDS MANAGEMENT: sustainable farming practices, grass cover crops in the vineyards, no use of herbicides or chemical fertilisers. The vineyards are not irrigated.

TRAINING SYSTEM: Guyot.

YIELD: about 9 tons per hectare (juice yield: 65-70%).

HARVEST: manual in the second half of September.

VINIFICATION: destemming and crushing of the grapes. Submerged cap fermentation by indigenous yeasts in temperature-controlled concrete vats. The must is pumped over every day and punched down every 2 days until the end of the fermentation. The must is racked when the fermentation is 90% completed. Second fermentation by indigenous yeasts and the natural sugar of the grapes in autoclave. Filtering and micro-filtering before isobaric bottling. Finally, the wine ages in the bottle for 1 month.

AVAILABLE FORMATS: 375 ml bottle; 750 ml bottle.

TASTING NOTES: deep red colour with purple foam; inviting *bouquet* with aromas of violet and cherry; delicate and smooth on palate.

SUGGESTED PARINGS: very food-friendly, it pairs well with *salumi*, *pasta* with meat sauces and boiled meats.

SERVICE TEMPERATURE: 16-18 °C (it can be enjoyed also at a lower temperature in the hot season).

#### ANALYTICAL DATA AT BOTTLING (04/06/2022)

- Alcohol: 13,42% vol
- Residual sugar: 7,3 g/l
- Total acidity: 5,78 g/l
- Added sulphites: 51 mg/l
- Pressure: 1,35 bar

FIRST VINTAGE: 2015.