



## **BONARDA DOC COLLI PIACENTINI 2006**

### **AZ. AGR. SANTA GIUSTINA**

production area: Valtidone, Piacenza, Italy

altitude: 300 m o.s.l.

vineyard orientation: south

soil location: plain

varietal: 100% Bonarda

soil composition: medium doughy

harvest: beginning of September/ end of October

vinification: in stainless steel tanks

cellaring: in French barriques for 6 months

refinement:

alcohol content: 12.5%

serving temperature: serve at 16- 18 C.

culinary suggestions: excellent match with cured meats, meat dishes with medium structure and steamed vegetables

Case format: 6 bottles

#### **WINE CHARACTERISTICS**

colour: ruby red colour with granite highlights and a big consistency

bouquet: intense nose with an explosive array of fruity scents including blackberries and raspberries

palate: soft taste with pleasing sweetness and good structure

Licencee price per bottle \$ 19.95/ Case \$ 119.70

Final retail per bottle \$20.95/ Case \$ 125.70

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