



STAFFOLO

Bonarda di Rovescala
Bonarda dell'Oltrepò Pavese DOC 2018

TYPE

Bonarda dell'Oltrepò Pavese DOC.

GRAPE

Croatina (about 100%).

AREA OF PRODUCTION

The grapes come from old vineyards located in the Comune of Rovescala and grown under our own agronomic control. Rovescala is located in the low-hill belt of the Eastern part of the Oltrepò Pavese area.

YIELD

65 hl/ha

SOIL

Calcareous clay soil which dates back to the Pliocene era.

PLANTING DENSITY

3000-3800 plants/ha

ALTITUDE

250 m AMSL

EXPOSURE

East, South-East.

TRAINING SYSTEM

The vines, once trained using the espalier system, are now trained by the classic Guyot system.

VINIFICATION

Hand harvesting of the grapes in little baskets. The grapes are then destemmed and crushed in the soft traditional way at a low speed. First fermentation at a controlled temperature (25 °C) for about 5 days. The must is then put in stainless steel vats until the second natural fermentation during the Spring.



ALCOHOL VOLUME

12,47%

TOTAL ACIDITY

6,50 x 1000

PH

3.34

DRY EXTRACT

26 x 1000

RESIDUAL SUGAR

11 g/l

MOUSSE

Soft and quite persistent mousse.

TASTING NOTES: COLOUR

Quite intense ruby red colour with violet reflections (especially when young).

TASTING NOTES: BOUQUET

On the nose it's clean, intense and intriguing with notes of red fruits, prune, and blackberry.

TASTING NOTES: ON PALATE

On palate it's elegant, well-balanced, with a good structure and the right amount of tannins. Smooth and pleasant finish.

STORING

Store in horizontal position in a dark and cool place. It can be enjoyed young or after 2-3 years of further aging in the bottle.

SERVICE TEMPERATURE

It is best served at a 16-18 °C temperature.

FOOD PAIRINGS

It goes very well with most dishes of the traditional Lombardy cuisine, but it also shows a very modern flexibility in pairing with many kind of food.

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