



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Bonarda DOC

Bonarda dell'Oltrepò Pavese frizzante DOC
Grape variety: Croatina

Features

Intense ruby-red colour with typical purple reflections. Rich, almost aromatic bouquet, with an immediate, vinous aroma and a typical hint of red fruits. Soft, persuasive, full-bodied taste with pleasant fruitiness. The balanced acidity makes it fresh and easy to pair.

Vineyard

Exposure south/south west, altitude of about 250 metres

Soil: Calcareous clay

Training method: Guyot

Plant density: 5,500 plants/hectare

Harvest

Harvest method: By hand

Harvest period: second ten days of September

Yield per hectare: 100 Q/Hectare

Vinification

The grapes are harvested by hand and after destemming-crushing, the crushed grapes are placed in steel fermenters for the alcoholic fermentation lasting about 10 days with periodic pumping over. A part of unfermented must (obtained from the same grapes) is added to the wine in order to start a second fermentation in an autoclave. Once an overpressure of 2.5 atmospheres is reached, the fermentation is stopped with cold and the wine is bottled.

