



"GAGLIARDA" BONARDA DELL'OLTREPÒ PAVESE DOC

A classic wine from Oltrepò Pavese, made entirely with late-harvest grapes of Croatina.

TECHNICAL DATA

Grape varieties	Croatina
Soil	calcareous, marly
Training	Guyot
Altitude	350 - 400 m asl, exposure West, South-West
Age of grapevines	10-18 years, density 4.500 per hectare, yield 5.000 kg/ha
Soil protection	tillage, grassing, mulching
Farming	organic (ongoing certification), SQNPI
Harvesting period	end of September, late harvesting
Harvesting method	manual in small baskets, with grape selection
Vinification	After destemming and crushing the grapes, the must slowly ferments in contact with the skins in steel vessels under controlled temperature for 12-15 days, with daily pumping of the must over the grape dregs. Malolactic fermentation follows on.
Ageing	in oak barrels for 18 months to achieve complexity and longevity, then in bottle for several months prior to release
Production	2.500 bottles/y
Bottle format	750 ml, cork closure

ANALYTICAL DATA (TYPICAL)

Alcohol	14.0 % vol
Sugar	4.6 g/l
Acidity	5.7 g/l

ORGANOLEPTIC PROPERTIES

A structured wine, with intense ruby red colour. Delicate fruity and floral perfumes, with spicy notes.

PAIRING

Serve with meat dishes of all kind, at room temperature.



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