



OLTREPO PAVESE D.O.C.

La *Gagliarda*  
BONARDA VIVACE

## BONARDA OLTREPO PAVESE D.O.C. red wine

### Description

*A classic from Oltrepò Pavese, a structured wine made entirely from Croatina grapes. Intense ruby red colour. Naturally slightly sparkling. Delicate fruity and floral perfumes, with spicy notes. Balanced, with good persistence, is best served at cellar temperature to accompany meat dishes of all kind. Ideal with salami.*

### Analytical data

Alcohol: 13,0% vol  
Sugar: dry

### RECENT AWARDS

#### Wein-plus.de (Germany)

Bonarda 2008 pts 79/100

#### Guide Viniplus 2009-13 - AIS Lombardia (Italian Sommeliers Association)

Bonarda 2007

Bonarda 2008



### Technical notes

Vine:	Croatina (100%)
Name:	Bonarda Oltrepò Pavese
Appellation:	DOC Denominazione di Origine Controllata
Soil:	marly, calcareous
Altitude:	350-380 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil:	grass
Protection:	low environmental impact
Harvesting period:	mid September
Harvesting method:	manual, in open boxes, with grapes selection

### Vinification

After destemming and crushing of the grapes, the must ferments in contact with the skins in stainless steel vessels under controlled temperature for about 15 days, with daily pumping over of the must over the grape dregs. Re-fermentation follows in order to achieve natural slight sparkling.

### Ageing

At least 6 months in bottle under controlled temperature to complete the organoleptic characteristics.

### Azienda Agricola SanMichele ai Pianoni

Località Pianoni - 27047 Montecalvo Versiggia (Pavia, Italy)

tel./fax +39 0385 99842

[www.sanmicheleai pianoni.it](http://www.sanmicheleai pianoni.it)

[info@sanmicheleai pianoni.it](mailto:info@sanmicheleai pianoni.it) - [pianoni.wines@gmail.com](mailto:pianoni.wines@gmail.com)