



GUIDO MAZZARELLO

Vinicoltori da Generazioni



BONARDA DELL' OLTREPÒ PAVESE D.O.C.

VARIETY: 100% Croatina

YIELD OF GRAPES PER HECTARE: circa 125 ql/ha

ZONE OF PRODUCTION:
zones of D.O.C. certification
in the Oltrepò Pavese

PERIOD OF MATURATION:
first weeks of September

WINEMAKING:
traditional red winemaking with prolonged
maceration with must in contact with the pomace

SECONDARY FERMENTATION:
in stainless steel autoclaves at a controlled
temperature

COLOUR: deep ruby red

TASTE: persistent flavor, intense, good body
with round finish

ALCOHOL CONTENT: 12% ABV

TOTAL ACIDITY: 5,30

PRESSURE: 2,20 bar

RESIDUAL SUGARS: circa 15 gr/l

OPTIMUM AGE FOR DRINKING:
within one to two years

SERVING TEMPERATURE: 16°-18° C (61°-64° F)