

Bonarda Riva di Sass

Controlled Designation of Origin
CL 75

ITALIAN PRODUCT



Bonarda wine produced exclusively by agricultural farms associated with the “District of Oltrepò Pavese Quality Wine”, which fully develop the production chain. It's produced following the strict standards of organic farming and with no addition of sulphites, in full respect of the environment and health.

COLOUR

Ruby red wine with purple hues

AROMA

Fine, intense with wild fruit and cherry scents

FLAVOUR

Well-balanced, mouth-filling, smooth and with good persistence

ALCOHOLIC CONTENT

13,5 % vol

SERVICE TEMPERATURE

14° - 16° C

FOOD PAIRING

Quick to the palate and generous, it's a food-flexible wine, ideal to accompany local cooking and products: cured meat, salamis, boiled meat, game, cotechino, risottos, ravioli. Very special is the matching with raw fish/sushi.

GRAPES

85% Croatina
10% Barbera
5% Ughetta di Canneto



bio

Our products are obtained from ORGANIC AGRICULTURE, controlled and certified.

**Azienda Agricola
QUAQUARINI FRANCESCO**

Italy - Oltrepò Pavese - Canneto Pavese PV
phone +39 0385 60152
fax +39 0385 262056
email info@quaquarinifrancesco.it
web site: www.quaquarinifrancesco.it