

LA MARANZANA

TERRE DI COLLINE E VIGNETI

PIEMONTE BONARDA DOC "LA BARDA"



This wine, certified as denominazione di origine controllata (controlled designation of origin) is made from the grape variety Bonarda, grown on hillsides in the district of Maranzana and Cassine. This location has favourable height, exposure to sunlight and microclimate, enhancing the qualities of this masterpiece of fragrance, harmony and colour

Tasting notes: a full-bodied wine, with a colour of intense, bright ruby red, with excellent clarity. Its bouquet is intense and relatively complex, with a somewhat floral character, with distinctive notes of well-balanced mature red fruit and plum jam. On the palate, it is warm and smooth, with delicate tannins, with a long and attractive finish. Its flavour is completed by a sufficient degree of freshness.

Culinary combinations: this is a wine that can accompany all courses of a meal, including cured meats, first course dishes with sauces, vegetables, roast pork, and moderately seasoned cheeses. It is particularly successful when accompanying the classic Piedmont recipe of mixed fried specialities.

Alcoholic strength: 13% by volume

Serving temperature: 16-18° C

Suggested glass: goblet

Storage: in a dry and very cool light, protected from light

Ageing potential: 2 years

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Oenological characteristics

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|----------------------------------|---|
| Type | red |
| Grape variety | 100% bonarda |
| Average annual production | 4.000 bottles, each 750 ml |
| Maturation | not necessary, given the wine's characteristics |
| Ageing | in steel vat at controlled temperature |
| Fermentation temperature | during the winemaking process, 25-28° C |
| Time of fermentation | 5-8 days |
| Malolactic fermentation | best avoided for this type of wine, in order not to reduce bouquet and aroma |
| Bottling period | during the year |
| Total acidity | 6,4 g/l. |
| Ph | 3,30 |
| Winemaking process | the traditional red wine process. When the grapes reach the cellars, they are stripped from their stalks and pressed. The must is left on the skins in a steel vat at controlled temperature. Within 24 hours, the skins rise to the surface. Selected yeasts are added to begin fermentation, with maceration on the skins, a process that lasts for a minimum of five days to a maximum of eight, according to the year. This process gives the wine its colour and transfers the tannins in the skins to the must. Maceration takes place at the same time as fermentation, until when sugars have been converted. Temperature is controlled, so that it never exceeds 31° C |
| Area | Piedmont |