



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**BONARDA dell'O.P. DOC 2016
BRICCO DEL PRETE**

TYPOLOGY:

Slightly sparkling red wine

GRAPE VARIETIES:

95% Croatina 5% Barbera e uva rara

VINIFICAZIONE:

The harvest is carried out by hand so as to choose the best grapes. After the de-stemming and pressing the must with its skins undergo an alcoholic fermentation which lasts for about one week after which the wine undergoes various pumping overs. At the end of the alcoholic fermentation the wine is drawn off, the wine obtained undergoes several rackings after which it is left to age in stainless steel tanks, where, after the malo-lactic fermentation, the wine is bottled.

ORGANOLEPTIC CHARACTERISTICS:

Intense ruby red with purple nuances.
Delicate, intense, clear fruity aroma with hints of marasca cherries and raspberries.
Sweetish to the mouth, full, with a good persistence.
Slightly sparkling

ALCOHOL:

14% vol

FOOD PAIRING:

Well suited with important salami dishes, meat based starters, (such as braised meat ravioli) excellent with braised and roast meats and all kinds of red meats..

SERVING TEMPERATURE:

18 /20 ° C. Uncork just before serving.

Azienda Agricola CA' DEL GE' di Carlo Padroggi e C. Soc. Agr.

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