



TERRE BENTIVOGLIO

Azienda Agricola dal 1997



Bonarda dell'Oltrepò Pavese

Denominazione di Origine Controllata
Vino Frizzante



Production area: Oltrepò Pavese

Grapevine: Croatina

Tasting notes:

- Colour: deep purplish red with slight froth.
- Nose: complex with hints of violet, bitter almond and sour cherry.
- Taste: lively, round, full, with an almond aftertaste.

Alcohol: 12,5%

Residual sugar: 11-14 g/l

Total acidity: 5,5-6,0 g/l

Bar: 1,6-2,4

Yield: 90 quintals/ha

Harvest time: end of September.

Gastronomic pairings:

Cured or cooked meats, stewed red meat, medium to long maturation cheeses.

Serving temperature: 16-18°C

Format: 0,75 L - 6 bottles.

Bottle: borgognotta.

Carton: h. 30 cm x l. 25 cm x d. 17 cm. Kg. 7,61

Euro pallet: no. of layers 04, no. of cartons 84. Kg. 660

Ean bottle: 8 0000 13 02 2299; Ean carton: 8 0000 13 01 1651;

Int. Code: TB075PBO.