



PRODUCER PROFILE

Owner: Giovannella Fugazza
Winemaker: Stefano Testa
Total acreage of vine: 173 (70 Ha)
Winery Production: 100,000 bottles
Region: Lombardia

SOMMOSSA Bonarda Frizzante Oltrepo' Pavese DOC

WINE DESCRIPTION

The Pavese produces distinctive premium wines with color, taste and aromas that have earned widespread acclaim. Experimentation with grafting varieties has enabled Luzzano to develop extremely successful clones of Barbera and Croatina (locally called Bonarda). The personality of this unique land is a priority through the cultivation and winemaking process right up to the bottling of the wines which feature labels inspired by aspects of the Luzzano home.

TASTING NOTES

Ruby red color with purple tinges. The bouquet on the nose is intense, penetrating and vinous, with notes of blackberry and blackcurrant. The taste is dry, tangy and slightly tannic with aromatic persistence.

FOOD PAIRING

Ideal with cold cuts, pasta, grilled meat, grilled pork, cheese. Serve slightly chilled.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Oltrepo' Pavese DOC
Vineyard size:	5 ha
Soil composition:	Calcareous/Marl - white clay
Training method:	Guyot
Exposure:	South
Elevation:	250 m a.s.l.
Vines/Acre:	4,000/Ha
Age:	20 years
Harvest time:	End of September/Beg. of October
First vintage:	1990
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Croatina
Fermentation container:	Stainless steel tanks/ 20 days at 25-28 °C
Sparkling technique:	Second fermentation in autoclaves
Length of maceration:	10 days with manual pumping over
Aging container:	Cement vats of 50 Hl
Length of aging:	4 months
Length of bottle aging:	1 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	10 g/L
Acidity:	5.75 g/L
Dry extract:	27 g/L

