

CARLINO

BONARDA DELL'OLTREPÒ PAVESE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2.5 ha
Soil composition: medium texture with white marl-limestone clays
Training method: Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South
Vines age: 30 years
Harvest time: end of September, beginning of October
First vintage: 1990
Production: 6,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Croatina
Fermentation
Container: stainless steel tanks
Length: 25 days
Temperature: 77-82 °F
Maceration
Technique: manual pumping overs
Length: 15 days
Malolactic fermentation: yes
Aging
Container: 50hl concrete tanks
Length: 6 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 4 g/l
Acidity: 5.60 g/l
Dry extract: 28.5 g/l



FOOD PAIRINGS

It pairs perfectly with pasta dishes with meat sauces, certain risottos including the famous risotto al Bonarda, red meats—preferably seasoned—pork dishes in general, and game.



TASTING NOTE

Deep, brilliant ruby red color with violet reflections. Intense, penetrating vinous aroma with hints of violet and occasional spice. Full-bodied, dry taste characterized by excellent aromatic persistence.

PRODUCER PROFILE

Estate owned by: Giovannella Fugazza
Winemaker: Stefano Testa
Total land under vine: 70 ha
Winery production: 100,000 bottles
Region: Lombardy (Italy)

