

# SOMMOSSA

## BONARDA FRIZZANTE OLTREPÒ PAVESE DOC



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 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:** 25-30 years

**Harvest time:** end of September, beginning of October

**First vintage:** 1990

**Production:** 20,000 bottles



### WINEMAKING & AGING

**Varietal composition:** 100% Croatina

**Fermentation**

**Container:** stainless steel tanks

**Length:** 20 days

**Temperature:** 77-82 °F

**Maceration**

**Technique:** manual pumping overs

**Length:** 10 days

**Malolactic fermentation:** no

**Aging**

**Container:** 50hl concrete vats

**Length:** 4 months

**In bottle:** 1 month



### TECHNICAL DATA

**Alcohol:** 13.5%

**Residual sugar:** 8.7 g/l

**Acidity:** 5.17 g/l

**Dry extract:** 30.4 g/l



### FOOD PAIRINGS

Pairs well with cold cuts, pasta, grilled meat, grilled pork, and cheese. Serve slightly chilled.



### TASTING NOTE

Ruby red with purple tinges.

The nose offers an intense, penetrating, vinous bouquet with notes of blackberry and blackcurrant.

The flavor is dry, tangy, and slightly tannic, with lasting aromatics.

### PRODUCER PROFILE

**Estate owned by:** Giovannella Fugazza

**Winemaker:** Stefano Testa

**Total land under vine:** 70 ha

**Winery production:** 100,000 bottles

**Region:** Lombardy (Italy)

