



# BRICCO DEI RONCOTTI



## BONARDA

dell'Oltrepò Pavese  
designation of controlled origin

VINTAGE  
2016

TYPE  
Sparkling red

COLOR  
Ruby red with purple reflections

GRAPES  
Croatina 90%, barbera 5%, uva rara 5%

ALCOHOL  
14,5% vol

FLAVOR  
Fine, intense, vinous with hints of blackberry and cherry

TASTE  
Dry, balanced, persistent and slightly tannic

MEALS  
Salami, first and second tasty dishes, red meat, seasoned cheeses

SERVICE TEMPERATURE  
16-18 °C.

SIZE  
0,75 L

NOTES  
*Presence of lees is a natural process due to fermentation and indicates a genuine product*



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## **Seasonal trends**

Because of a very dry and hot winter, the vegetative season started very early. Subsequently, in May and June, the climate cooled down and the rain fell restoring the land level of water, while the vines lost the advance earned at the beginning of the season. A very hot July and early August favored the ripening of the grapes, on the other hand dry weather led to a general slowdown in growth reducing production. The second half of August and September gave a cloudless and warm climate, with a strong daytime/nighttime heat excursion, leading a good maturation of the grapes.

## **Harvest**

The harvest took place on September 20, on the average of previous years. Grape ripening was optimal for its aromatic and tasteful components.

The grapes were collected in the upper part of the vineyards center and north.



## **Wine making**

Crushed grapes of excellent quality, punched down skins 2-3 times a day. Racking after about 1 week. Alcoholic fermentation took place in stainless steel tanks at a temperature between 20 and 27 °C. Aging in stainless steel tanks with different pouring off.

Naturally fermented in bottles, the wine is not separated from lees and preserves intact its peculiarities.