



BONZANO

Bruno Bonzano 2017

Barbera del Monferrato Superiore DOCG

DESCRIPTION:

Bruno Bonzano is made from our best selections of Barbera grapes, hand-picked and crated. All the grapes come from a particular vineyard, the *Vigna Mandoletta*, part of the Mandoletta estate in Casale Monferrato.

The wine is aged for two years in *barriques* and *tonneaux*, and is the finest expression of Bonzano vini's potential. This is why the label was dedicated to the progenitor of the family – Bruno Bonzano.

GENERAL INFORMATION:

Winery: Mandoletta SSA

Growing area:

Casale Monferrato, *Vigna Mandoletta*

Varietal: Barbera

Training method: Guyot

Density: 4,000 vines per hectare

Harvesting period: September

Harvesting method: Manual, in crates

Avg. grape yield per ha: 6 tons/hectare

Vinification: Skin contact

Aged 24 months in *barriques* and *tonneaux*

SENSORY CHARACTERISTICS:

Appearance: Very deep ruby red

Nose: Red fruit and sweet spices

Tasting notes:

A very deep ruby red, its bouquet is reminiscent of red fruit and sweet spice aromas. The sip coats the entire palate smoothly; nice persistence and freshness.

Pairings: excellent with beef stews and ripened cheese

Serving temperature and method: 16-18 C°

Alcohol: 15.5% by vol.



Bonzano Vini - Az. Agric. Mandoletta SSA

Registered Offices: S.P. 31 Bis Regione Cavallino 8 - 15030 Coniolo AI
Winery: S.P. 42 - Cascina Belvedere 54 - 15030 Rosignano Monferrato AI
Phone Tel.+39 337 12 50 397 - info@bonzanovini.it - www.bonzanovini.it