



BONZANO



BRUNO BONZANO

BARBERA DEL MONFERRATO
SUPERIORE DOCG
CRU VIGNA MANDOLETTA
2017

GENERAL INFORMATION

Producer: Mandoletta SSA

Growing area: Monferrato, Vigne Mandoletta.

Varietal: barbera

Training system: Guyot

Density: 4000 vines per ha

Harvesting period: September

Harvest: manual into crates

Average yield per ha.: 60 quintals/ha

Vinification: maceration on the skins

Refinement period and system 24 months in casks and tonneaus

CHARACTERISTICS:

Appearance: deep ruby red

Bouquet: red fruit and sweet spice aromas

Taste: soft on the palate with a good freshness
and persistence

Serving temperature and method: 16-18 °c

Serve with: excellent with braised meats and mature cheeses

Mandoletta SSA

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