



BONZANO



Gajard 2017

Barbera del Monferrato DOC

DESCRIPTION:

In Piedmontese dialect, "gajard" means vigorous and exuberant, like the personality of this deep-coloured wine. Fresh on the tongue, with aromas of freshly picked red fruit and pays homage to the variety's characterful.

GENERAL INFORMATION:

Winery : Mandoletta SSA

Growing area : Monferrato

Varietal: Barbera

Training method : Guyot

Density: 4000 vines per hectare

Harvesting period: September

Harvest: manual into crates

Avg. grape yield per ha: 70 qli/hectare

Vinification: maceration on the skins and ageing 9 months in stainless steel tank

CHARACTERISTICS:

Appearance: deep ruby red

Nose: aromas of freshly picked red fruits

Tasting notes:

excellent freshness, crisp tannines and splendidly quaffable

Pairings : tasty and spicy dishes, like roasted meat and game meat

Serving temperature and method: 16-18 °C

Alcohol: 14,5% Vol.

Bonzano Vini - Az. Agric. Mandoletta SSA

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