

This piedmontese typical ancient vine, in our area, is still cultivated only in some well exposed vineyards, mostly situated in Incisa Scapaccino village. This wine represents for our firm an "oenological curiosity", therefore, we produce only a low number of bottles of this variety. It increases our range of products and allows our clients to find a bottle of this wine, which is now a rarity in our area. This fizzy full-bodied wine has a bright ruby-red colour, a long-lasting bouquet, slightly tannic.



PIEMONTE vinazione di Origine Controllata BONARDA FRIZZANTE

VINCHIO - VAGLIO SERRA

Mie Gioie

• Piemonte DOC Bonarda - 750 ml • gently fizzy

Varietal	Bonarda 100%
Winemaking	Grape-stalks removal and pressing. Maceration process at controlled temperature in programmable tanks.
Alcohol	12,5% by Vol.*
Garde probable	3-4 years*
Serving Temperature	18° C.
Food pairings	Charcuteries, vegetable hors-d'oeuvres. It is especially recommended with pasta or soups and with red meat. Excellent with fresh or mild cheeses.

*Average data



