

PIEMONTE BONARDA D.O.C.



General description:

The bonarda (until recently, also called "bonarda piemontese" or "bonarda novarese") is a red grape that grows in large, mediumlarge pyramidal clusters, with two or three wings, averagely loosely-packed (sometimes more compact); average-length stem, green with dark pink hues. It is only unequivocally recognised by individuals with technical expertise (experts of ampelography, oenologists, wine-producers); in fact, until recently, the bonarda was confused with uva rara (it was used as a synonym of bonarda and vice versa), while it has been proven that these are two genetically different varieties. It is commonly grown in Piedmont (mainly Monferrato and Chierese, but is very common in several areas of the region), and sporadically throughout northern Italy, as well as in Lombardy and Emilia Romagna. The Piedmontese bonarda grape (which is part of numerous Piedmontese D.O.C.s) has nothing to do with the bonarda D.O.C. wine of Oltrepò Pavese, which is made with Croatina. This causes a lot of confusion because Bonarda wine (Oltrepò) is confused with the wine of single variety bonarda (Piedmontese) (for example, Piemonte Doc-bonarda).





PIEMONTE BONARDA D.O.C.



Name: Piemonte Bonarda D.O.C. (Controlled designation of origin).
Grape variety: Bonarda piemontese.

Production area: Piedmont, in the north of the

province of Asti.

Ageing: not applicable.

Colour: Ruby red.

Bouquet: Heady, fruity sweet with hints of

spice, black pepper.

Taste: Dry, soft, slightly tannic with almondy

sweet finish.

Best period for consumption: 1-3 years.

Food pairing: It is best paired with hot hors-d'oeuvres and soups or stuffed pasta such as agnolotti, cappelletti and tortellini. Also excellent with white meat, roasts and game.

Serving temperature: Just uncorked in wine glasses not too wide, at a temperature of 18-20°C.

Alcohol content: Alc./Vol. 12,5%.

Available in: 75 cl e bottle.

Back label

Piemonte Bonarda D.O.C.

(Controlled designation of origin).

Deep red colour with orange reflections, with a bouquet that recalls the taste of almond. Zesty, tangy and full flavour. To be tasted young, paired with white meat, roasts and game. Serve at room temperature, uncork one hour before serving.

Bottled by Vini Maccagno S.a.s.

Ferrere - Italy.

Contains sulphites.

Produced in Italy.

75 cl e Alc./Vol. 12,5%.