

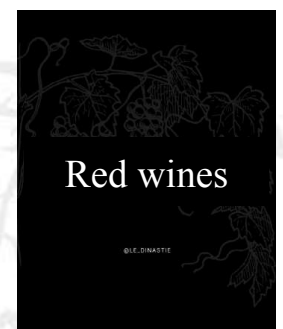


| Organolettiche | Features |
|----------------------------|--|
| Visual | Purpura red color |
| Olfactory | Fruity hints of plums and wild blackberries. |
| Gustatory | Soft, dainty, good persistence |
| Service temperature | 20° |

CONBACCO

| Technical | Features |
|-------------------------------------|---|
| Wine | Bonarda D.O.C. |
| Gradation | 13% |
| Typology | Slightly sparkling wine |
| Vineyard | Croatina 100% |
| Vineyard average production | 100 q.li/ha |
| Exposure | Southwest |
| Raising typology | Guyot |
| Pruning | Manual |
| Agronomic management | All of the farming operations are done manually. |
| Grape's harvest | Manual |
| Winemaking | Destemming, racking after 10/12 days, cold stabilization, filtered and bottled after 6/8 months |
| Refinement | In tubs made of inox steel |
| Minimum refinement in bottle | 3 mesi |

**BONARDA
OLTREPO
PAVESE
D.O.C.**



The Croatina of the old and sun kissed vineyards of the "Oltrepò Pavese" exposed at southwest is the origin of this perfumed, soft and persistent wine, which gets along perfectly with cured meats, first dishes, red meat and also with white meat.