



**CASA BENNA**<sup>®</sup>  
*nel vino il frutto dell'esperienza*



## BONARDA

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- NAME:** Bonarda Still  
**DENOMINATION:** Colli Piacentini Bonarda D.O.C.  
**TYPE:** Still Red Wine  
**GRAPES:** 100% Bonarda (Croatina)  
**PRODUCTION AREA:** Castell'Arquato – Colli Piacentini  
**VINEYARDS:** On the first hill of Castell'Arquato, vineyards averaging 16 years old, grown according to the classic Guyot method, using only organic fertilizers and without the use of herbicides.  
**YIELD PER HECTARE:** 6 t.  
**VINIFICATION:** The grapes are harvested and strictly hand-picked, destemmed, pressed, and left to macerate for 10 days with frequent pumping over. After the first rackings, the wine is filtered at 1,5% residual sugar, left to rest in stainless-steel tanks for 5 months and finally filtered and bottled in spring.  
**AGEING:** Stainless-steel  
**ABV:** 13%  
**RESIDUAL SUGAR:** 18 g/l  
**FOOD PAIRING:** Suited to boiled dishes in general, mature cheeses and certain kinds of game meals, such as cooked pheasant with pomegranate.  
**SERVING TEMPERATURE:** 18°C  
**VINTAGE**  
**PRODUCTION:** 2200 bt.  
**TASTING NOTES:** The other face of Bonarda. A still wine with good body, pulp and impressive concentration, the depths of which are foreshadowed by its impenetrable ruby red colour. A well-bodied, pulpy, captivating wine that calls to mind blackberry jam with light spice notes. A soft streak completes this wine's personality, and the appropriate tannins included ensure its longevity.



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