



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



## BONARDA SPARKLING *Orma di Irma*



- NAME:** "Orma di Irma" Bonarda Sparkling  
**DENOMINATION:** Colli Piacentini Bonarda Sparkling D.O.C.  
**TYPE:** Sparkling Red Wine  
**GRAPES:** 100% Bonarda (Croatina)  
**PRODUCTION AREA:** Castell'Arquato – Colli Piacentini  
**VINEYARDS:** On the first hill of Castell'Arquato, vineyards averaging 14 years old, grown according to the classic Guyot method, using only organic fertilizers and without the use of herbicides.  
**YIELD PER HECTARE:** 8,5 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 3% residual sugar, which is required for secondary fermentation according to the Charmat method.  
**AGEING:** Stainless-steel  
**ABV:** 12%  
**RESIDUAL SUGAR:** 20 g/l  
**FOOD PAIRING:** Cold cuts, medium-aged cheeses, and focaccia. Also a great match for traditional snacks or modern finger food.  
**SERVING TEMPERATURE:** 16°C  
**VINTAGE**  
**PRODUCTION:** 3200 bt.  
**TASTING NOTES:** An intense ruby red colour with a fine mousse, its nose carries the aroma of wild strawberries. Its mouthfeel reveals savouriness, a balanced body, Crisp, mildly sweet and balanced, not at all heavy and exceedingly easy to drink.



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