



Antica Cascina dei Conti di Roero



PIEMONTE DOC BONARDA

Exposure: south

Altitude (above sea level) 250 metres

Soil: sandy marl

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates. Mid-September

Vinification: quick fermentation

Ageing: in steel for six months

Sensorial overview: bright red; fresh fruit bouquet with notes of raspberry and redcurrants, cherry and sour cherry; fresh, pleasantly lively and just very slightly sparkling.

Serving temperature: 12-14 °C (cooler in summer)

Pairing: cured meats and fresh cheeses, light sauces, vegetables, bagna cauda, bourguignon

Our recommendation: Piedmontese boiled meats with sauces

When to drink it: lunch or “merenda sinoira” (the Italian equivalent of afternoon tea – without the tea) in the garden in summer