

La Baloca

PIEMONTE
D.O.C.
BONARDA



Bonarda is a rare grape variety from the northwest of Italy, with a complicated etymological history that has often led to its confusion with Croatina and other similar varieties. Piedmontese Bonarda is therefore almost a curiosity, usually used in small quantities to add colour and degree in blends with other varieties. When it is produced (rarely) by itself, Bonarda produces wines that are a deep ruby red colour, floral, with low acidity and low tannins.

GRAPE: Bonarda.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: Southeast.

VINE TRAINING - DENSITY: Guyot. 4.500 vines per hectare.

HARVEST: Mid-September, the selection and harvesting of the grapes occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal condition to start the vinification process.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature controlled stainless tanks. The alcoholic fermentation and maceration last around 4 days at a constant temperature of 22 °C to extract the aromas of the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant controlled temperature of 18 °C.

AGEING: After the required racking to clear the wine from the sediments, the wine is aged in cement tanks for about 5 months.

TASTING NOTES

The wine has an intense ruby red colour with violet hues. It has an intense fruity nose with expressive aromas coming from the grape variety. On the palate, the wine is well balanced, fresh, round. The fizziness makes it an easy drinking wine. It has a dry finish with velvety tannins.

PAIRINGS: salami and cheeses, white meats, lemon chicken breast, “*cotoletta alla Milanese*”, apple or pumpkins pies from Monferrato.

ALCOHOL CONTENT: 13,5% vol.

SERVING TEMPERATURE: 16 °C.

SIZE: 3 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO