



LABARIANA SEMI-SPARKLING RED WINE



TECHNICAL NOTES

DESIGNATION OF ORIGIN: Bonarda dell'Oltrepò Pavese DOC (vino frizzante).

GRAPE: Croatina.

TRAINING SYSTEM: Guyot.

VINEYARDS ORIENTATION: south-east.

The grapes, harvested by hand in the vineyards surrounding the winery, are destemmed and crushed. The must ferments in contact with the skins at a controlled temperature for a period of time different from year to year. We use selected yeasts to start the alcoholic fermentation. The skins are then removed. Noble tannins are added to enhance the body and the elegance of the wine. After the fermentation, the wine is cooled down to a low temperature and clarified. The natural bubbles are produced by a secondary fermentation in insulated stainless-steel autoclaves. The secondary fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

TASTING NOTES

SIGHT: bright deep red colour with purple highlights.

NOSE: intense and winey nose with red fruits notes.

PALATE: medium-bodied, pleasantly smooth and well-balanced with a refreshing finish.

SUGGESTED PAIRINGS: it pairs well with *salumi*, *pasta* with meat sauces, Milanese saffron *risotto*, soups and white meat.

SERVICE TEMPERATURE: 18 °C

(in the warm season it can be enjoyed even at a lower temperature).

ALCOHOL: 12,5% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2023.

PRODUCT OF ITALY.

AZIENDA AGRICOLA MANUELINA S.S.A.

Frazione Ruinello di Sotto, 3/A - 27047 Santa Maria della Versa (PV) - Italy

Phone: +39.0385.278247 - email: info@manuelina.com

www.manuelina.com

