



*This wine is dedicated to  
Luigi Achilli,  
founder of our winery*

## TECHNICAL NOTES

DESIGNATION OF ORIGIN: Bonarda dell'Oltrepò Pavese DOC.

GRAPE: Croatina.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south, 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. The wine is then aged for one year partly in temperature-controlled stainless-steel vats (50%) and partly in Allier oak big barrels (50%). After blending the two parts, the wine is filtered, stabilised and bottled.

## TASTING NOTES

SIGHT: deep ruby red colour.

NOSE: rich nose full of fruity and floral notes.

PALATE: medium-bodied, elegant and smooth with well-balanced tannins.

SUGGESTED PAIRINGS: it pairs very well with meat-stuffed *pasta*, red meat, game, stew or braised beef with *polenta*.

SERVICE TEMPERATURE: 18 °C.

ALCOHOL: 13,5% vol

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

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2021.

PRODUCT OF ITALY.

## ACCOLADES AND AWARDS

*Vitae 2024 and 2025: Three Vines*

*Viniplus 2024 and 2025: Three Camunian Roses*

