ĂCHILLIUS

SEMI-SPARKLING RED WINE



THE BONARDA PROJECT

Our Bonarda Ăchillius conforms to the rules of production of the Bonarda project (stricter than those of the standard Bonarda DOC) and comes in a specially designed bottle. The project, developed by **Distretto del Vino di Qualità dell'Oltrepò Pavese**, aims to promote a top-quality version of the most popular Oltrepò Pavese wine. We are really proud of this wine and that's why it carries the name of our family. The hashtag of the Bonarda project on social networks is **#LaMossaPerfetta**. All the wineries of the project grow their own vines, vinify their own grapes, bottle their own wine and personally sell it under their own responsibility, under their own name and label.

TECHNICAL NOTES

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

GRAPE: Croatina.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: 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 fruit 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: 2025

PRODUCT OF ITALY.

ACCOLADES AND AWARDS

Vitae 2024: Three Vines
Gambero Rosso 2023 and 2025: One Glass
Slow Wine 2019 and 2022: Recommended Wine
Il Golosario 2020, 2021, 2022 and 2024: Recommended Wine
Viniplus 2018 and 2019: Three Camunian Roses

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