

GIOBBE®

Azienda Agricola Selezione

Piemonte

Controlled Designation of Origin

Bonarda

Bonarda is a name that recalls the slow paths that the winegrowers took to reach the rows. A name that predisposes with sympathy to the tasting of a fizzy wine with an intense ruby color, a scent that brings to mind a world of flowers and fruits and a full, important, infinitely pleasant flavour.

TYPE OF WINE

– Young and fruity red wine

LOCATION OF THE VINEYARD

– Municipality of Montechiaro

STRUCTURE AND TYPE OF SOIL

– Hill with medium soils. South-East exposure

VARIETY OF GRAPES

– Bonarda 100%

ALCOHOL CONTENT

– 12% - acidity: 5,5 gr/l

FERMENTATION AND AGEING

– 3 months in glass

BOTTLE TYPE

– Glass Bordelais 0,75 L

PACKAGING

– n. 12 bottles cases

COLOUR

– Deep ruby red

FRAGRANCE

– Pleasant, fresh, wrapping

TASTE

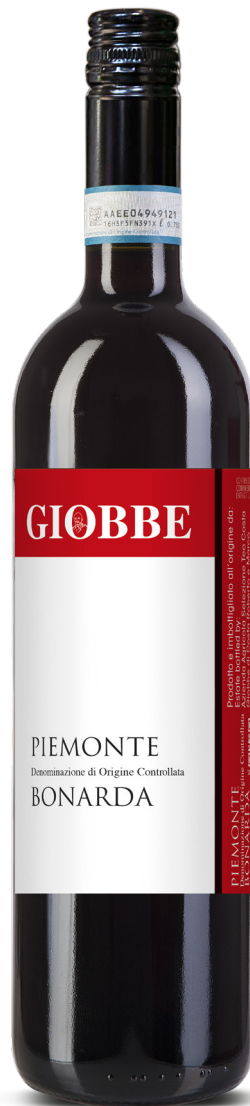
– Fresh, fizzy

CONSUMPTION

– It expresses its best in the first 2-3 years of life

SERVING TEMPERATURE

– 12 - 14°C



Castellinaldo d'Alba (Cn)

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