

“IL CASSINO”

Bonarda from Oltrepò Pavese DOC (Denomination of Controlled Origin)
(lively)

Vineyards

“Il Cassino” is produced in San Damiano al Colle and Montù Beccaria.
The vineyards are on the hills exposed to the sun at an altitude that goes
from
250 to 300 metres on the level of the sea.

Wine-making

After the pressing, a month lasting maceration is made.

Ripening

The wine is left in steel tanks for some months and then it is bottled.

Sensorial characteristics:

It's ruby-red coloured, to the sense of smell it's fruity, with the typical cherry
and
marasca's scents, with a light floral scent.
It's quite structured and tannic, the sourness is controlled and balanced by a
good softness.

Food-matching:

Cured meats, first dishes and meat dishes.

Service temperature: 18°.

Grapes: Croatina 100%
Upbringing: guyot
Production: 9000 kg/ha
Installation density: 4300 logs/ha
Plot: clay with an high limestone contents
Alcoholic contents: 13,5% vol.
Full-scale sourness: 6 g/l
Dry extract: 32 g/l
Remaining sugars: 9 g/l
Full-scale SO2: 98 mg/l
Ageing: 1 year in bottle.

