



## **“IL CASSINO”**

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

### **Vineyards**

“Il Cassino” is produced in vineyards which are on the hills exposed to the sun at an altitude that goes from 250 to 300 meters on the level of the sea.

### **Wine-making**

After the pressing, a maceration of some days is made.

### **Ripening**

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

### **Sensorial characteristics**

It's ruby-red colored, 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°.

**Upbringing:** guyot

It contains sulfites

Customers are advised that the aforementioned sheet is exclusively informative and does not bind the characteristics of the product, which could be different from vintage to vintage, depending on the seasonality of the grapes.



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