

BONOMO

SOMMACAMPAGNA BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Corvina, Rondinella, Molinara.

Location and characteristics of the vineyard: The vineyards are located in the municipality of Sommacampagna in the Casazze area.

Soils: Average altitude and composition 100/150 meters (328/492 feet) a.s.l., of morainic and calcareous origin.

Training system: Guyot.

Harvest: Harvest begins the first week of September until the first ten days of October.

Vinification: Gentle crushing and destemming. Cold maceration for some days before the alcoholic fermentation starts in small steel vats with regular pump overs at controlled temperature. Malolactic fermentation in 30 to 40hl Neutral French oak barrels for 6-7 months followed by a maturation in bottle for 6 months before being released to the market.

Organoleptic Description: Pale garnet. Medium intensity with dark fruity and spices aromas such as cherry, black currant, raspberry, black pepper and cloves. Dry, full body with fine tannins, harmonious. The flavours remain true to the nose. Long finish. Can drink now, but has potential for aging about 5 + years. Very good.

A.B.V. 13 %

Suggested Pairing & Serving Temperature: 15°C – 17° (59°F – 62° F)
Excellent with beef ribs, roasted summer vegetables, grilled chicken, porcini mushroom or bell peppers pizza, cold cuts, tapas and street food. Also lovely with tasty pasta courses.

