

PIEMONTE BONARDA D.O.C. “LA BARDA”



CÉPAGE: 100% Bonarda

PLANT: guyot simple

YIELD: 800 Kg of grapes / Ha

RIPENING: this kind of wine doesn't require any ripening

REFINING: into steel tank at controlled temperature

FERMENTATION TEMPERATURE: 25-28° C during the wine-making

PERIOD OF FERMENTATION: 5-8- days

MALOLACTIC FERMENTATION: it has to be avoided for keeping the flavours and fragrances

BOTTLING PERIOD: during the year

ALCOHOL CONTENT: 13% by Volume

TOTAL ACIDITY: 6,4

PH: 3,30

AVERAGE ANNUAL PRODUCTION: 4.000 bottles (750 ml)

AGING CAPACITY: 2 years