



LA BONNE

"PIEMONTE BONARDA" D.O.C.

An ancient red that has been renewed. Bonarda, from Piedmontese Bonarda grapes, is one of the ancient red wines of the culture of the subalpine table. With ample perfumes, a slightly tannic taste well balanced with aromatic and spiced components, for generations it has been one of the most faithful wines of Piedmont tables. Cantina di Nizza with La Bonne endows it with a very lively interpretation that softens the structure into fresh, sparkling tones.

Appellation: PIEMONTE BONARDA Denominazione di Origine Controllata

Grape variety: Bonarda 100%

Production area: Nizza Monferrato and surrounding areas

Vineyard position and altitude: South, south-west
200/300 meters a.s.l

Soil: Calcareous clayey marl

Wine training system: Cordon training on Guyot support

Vineyard age: From 10 to 30 years

Grape harvest: Hand-picked, after late ripening, in the second half of September

Planting density: 100 quintals per hectare

Vinification and ageing: An ancient red wine that is renewing itself. Bonarda, from the Piedmontese Bonarda grape, is one of the ancient red wines of the Piedmontese culture.

Tasting notes: With wide-ranging aromas, a slightly tannic taste, well balanced with spicy and aromatic components, it has been for generations one of Piedmont's most trusty table wines.

Alcohol content: 13,5% vol.

Pairings: The Bonarda is an all-meal wine. Great combination with salty pies, agnolotti, meat-filled ravioli, salami, medium-aged cheeses
To be served at 14-16°C.

Ageing potential: 3 years

Bottle size available (lt): 0.75 L