



LA COSTANZA

1894

CESAR

BONARDA OLTREPÒ PAVESE DOC

It is a typical wine of the Oltrepò Pavese, produced in our oldest vineyards from hand-picked grapes. The vinification begins following the traditional method with maceration and few daily pumping over at controlled temperature (25°) to fix the color and extract the polyphenols. After fermentation, the wine is stored at 15° until the ri-fermentation step in autoclave before being bottled.

Production area:	Castello di Santa Giuletta
Grape varieties:	90% Croatina, 10% Uva rara
Soil type:	Clayey
Vine training technique:	Guyot
Altitude:	200 meters above sea level
Exposure to sunlight:	South-West
Plant Density:	4000 plants/ha
Harvest date:	Second decade of September
Total alcohol content:	13% vol (small variations as a function of vintage)
Service Temperature:	18°C

ORGANOLEPTIC SHEET

Ruby red color with intense and fruity scent of cherry and violet. Naturally sparkling and delicate thanks to its residual sugar, it accompanies sausages, first courses with meat, roasts and braised meats.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÀLT SULFITE



ORGANIC WINE
IT BIO 005 AGRICOLTURA ITALIA