

Fattoria Cabanon Winery

BONARDA VIVACE Op DOC Vintage: 2013

Alcohol % 13.0	Number of bottles produced: 8500
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Grape Variety: <i>85 % Croatina – 15 % Uva Rara</i>



Soil Sparse chalky clay, well drained and ventilated.	Altitude 300 mt	Vineyard High intensity cultivation	Exposure South East
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Planting Method Guillot Semplice	N. of plants per Hector 4,000	Yield per Hector 45 Qli	Harvest Ottobre
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Vinification :

Having attained a considerable sugar content, the grapes are pressed and destalked for red vinification, after a few days of fermentation with the skins, there is an appreciable sugar residue. After bottling in the spring that follows the harvest, this residue enables the wine to develop a fine sparkle in the bottle. This classic naturally sparkling wine (which has considerable body) is rather like a methode champenoise wine, re-fermenting in the bottle with the grapes' original sugar. It has an excellent alcohol content which, with its yeast in the bottle, give it remarkable longevity and, on top of this, it has a fragrant and natural liveliness.

Character

Persistent, fruity bouquet with notes of blackberry and black cherry.

Palate & Nose:

With the deep ruby colour and pronounced aroma, it is a smooth, full-bodied red that ages well.

Serving suggestions- 18°, A natural partner for entrées, red , Roast and boiled meat, meat sauces and all ripe cheeses.