

OLTREPÒ PAVESE



BoscoLONGHINO

VITICOLTORI DAL 1895



“105”

*Bonarda dell'Oltrepò Pavese D.O.C.  
Senza Solfiti Aggiunti*

The sulfite content, limited to those generated by the natural fermentation process of grapes, is less than 10 mg / l. Produced occasionally, from the vinification of selected grapes. 90% Croatina and 10% Barbera. The aging occurs in stainless steel barrels before a slight passage in barrique.

**Color:** Ruby red that takes on amber reflections over time

**Aromas:** Intense, vinous with hints of cooked fruit and withered flowers

**Taste:** Dry but well balanced

**Pairings:** First courses with meat sauce and second courses based on game

**Serving temperature:** 18-20 °C

**Alcohol content:** 13% vol.