

OLTREPÒ PAVESE



BOSCOLONGHINO

VITICOLTORI DAL 1895



“105”

*Bonarda dell'Oltrepò Pavese DOC
Senza Solfiti Aggiunti*

Obtained from the vinification of 100% Riesling Renano grapes, grown in a mineral-rich area of the estate from which it takes its name. After fermentation in steel it is bottled and left to refine for at least two years.

Color: straw yellow with greenish reflections.

Aromas: intense, complex, fresh and penetrating. The ferrous and mineral hints of flint characterise this wine.

Taste: decisive, fresh, with marked acidity and strong minerality on the palate.

Food pairings: excellent with fish, especially crustaceans and molluscs, thanks to its mineral nuances that echo the iodized flavours of seafood. Also suitable with vegetable appetizers or lightly aged cheeses.

Serving temperature: 10° C

Alcohol content: 13% vol.