



PERDOMINI

CASTEL SAN GIORGIO

VITICOLTORI DAL 1850



Bonarda dell'Oltrepo Pavese Doc

AREA OF PRODUCTION

Central Oltrepo Pavese in the borough of Santa Giuletta.

VINEYARD PLOTS

There are four parcels on Map sheet No. 7 three of which are identified by No. 48 and on 3 by No. 46, for a total surface area of 3.60 ha SOUTH and SOUTH-EAST facing at 200 m A.S.L. Fresh, deep, slightly clayey soil. Density of planting 2,000 vines/ha. Form of training traditional Gujot. Average age of planting 20/22 years.

VINES

90% Croatina grapes, 10% Barbera, Rare and Vespolina grapes. Grape yield/hectare 55-58 hl.

GRAPE HARVEST

Middle, end of September.

VINIFICATION

(only top grape must – mosto fiore) Pressing and consequent fermentation with maceration of skins for eight/ten days in stainless steel vats at a maximum temperature of 25°C.

FINING

After early racking off and the first two decantings, it is fined for three months in Slavonian oak casks and then refermented in a sealed container.

BOTTLING

Carried out in the early days of March and not ready to drink until at least twenty days from bottling.

TYPE OF PRODUCT

“Lively” red wine obtained from the natural fermentation of its own residual sugars.

PRODUCTION TECHNIQUE

Obtained from the traditional vinification of Croatina grapes and, in a minimum part, Barbera and “Uva Rara”, cultivated in specific company vineyards. After early racking off and rigorous selection of the best “musts”, it is made up of a single wine which, stopped again in a hermetically closed vessel, will give rise to a pleasantly decided effervescence.

COLOUR

Purple red with decided violet reflections.

PERFUME

The perfume is slightly winey, fruity and of fragrant intensity. On a jammy background there is the pleasant discovery of traditional woodland fruits (blackberries, raspberries and blackcurrants).

FLAVOUR

The flavour, still slightly tannic, is full and decided with a pleasant aftertaste of bitter almond.

COMBINATIONS

The wine goes well with local dressed pork products and is an excellent accompaniment to pig's trotters, cotechino (a type of spiced pork sausage) and mixed boiled meats.

SERVING TEMPERATURE

It should be served at room temperature (14°-16°C), better if fresh from the cellar.

PRESERVATION

It should preferably be drunk within two years of production.