

# ISIMBARDA®



*Vigna delle More*

OLTREPO PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

**BONARDA**

**Production zone:** Estate-owned vineyards occupying approximately seven hectares in the municipal territories of Santa Giuletta and Mornico Losana

**Altitude:** 200m to 350m.

**Aspect:** south-west

**Soil:** medium-textured silty chalky with a slight tendency to clay

**Grape variety:** 100% Croatina

**Training system:** Guyot

**Vine density:** 4,000 vines per hectare

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**Vinification:** The carefully selected grapes are pressed and made into wine in the traditional way. In the following spring the wine is moved to a pressure tank for the natural second fermentation that will give it its typical liveliness

#### **Sensory profile**

**Appearance:** deep ruby red with strong purple tinges

**Nose:** intense and penetrating with overtones of plum, cherry and small berries

**Palate:** soft, full-bodied. Tannins are noticeable but do not spoil the balance; indeed, they add a serious touch. Long, bitterish finish

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**Food pairings:** cooked charcuterie, flavourful pasta or rice dishes, well-seasoned meats

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**Serving temperature:** 15 °C

