



CASTEL DEL LUPO
BONARDA "LA GIOIOSA"
DOP OLTREPÒ PAVESE

Production zone Estate-owned vineyards occupying approximately one hundred hectares on the hills of the municipal territories of Casteggio and Calvignano

Orientation South

Elevation 250 m asl

Soil Silty clayey chalky

Grape variety 100% Croatina

Training system Guyot

Vine density 4500vines per ha

Wine making process The grapes, from organic viticulture, are harvested by hand and subjected to careful selection. After a maceration of 5-6 days, and only when the scents correspond to balanced analytical data, the changeover takes place in stainless steel tanks for malolactic. The following spring it is bottled, and after a 3 month aging, the wine is placed on the market.

Sensory profile

Appearance Ruby red with intense violet glare

Nose Intense with evident scents of cherry and prune

Palate Full, rich and soft, with perceivable tannins

Food pairings Excellent with cold cuts, spiced meats and with savoury main courses

Service temperature 18 °C

