

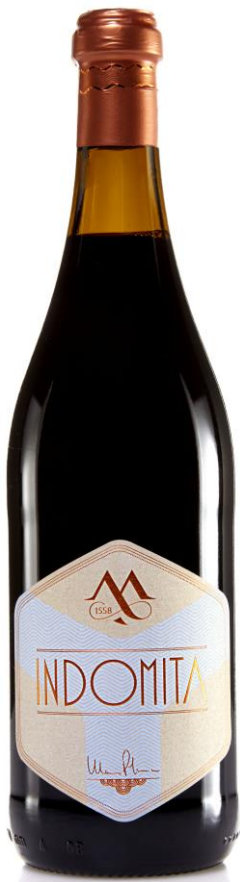


## INDOMITA

COLLI PIACENTINI DOC BONARDA  
Medium Sweet, Slightly Sparkling Red Wine  
2021

**Collection Wines in Sideboard:** genuine wines that accompany you throughout the meal, versatile to pair with food.

*Smart and versatile, its delicate effervescence stimulates the palate and immediately encourages to take another sip.*



**GRAPE VARIETY:** 100% Croatina

**TERROIR:** vineyards are located in Albareto, in the district of Ziano Piacentino (Piacenza); the plantation dates back to 2005 and it is placed on a hillside with a gradient of 15%. The plot has a clay soil, it is 200 m above the sea level and it is facing South-West. Vines are trained using the espalier technique and pruned by the Guyot system with a planting pattern of 2.4 x 1.4 m. Planting density is 3000 vines/ha and the yearly yield per hectare is 10000 kg.

**HARVEST AND VINIFICATION:** grapes are harvested at the beginning of September. Maceration lasts 3-5 days. A light macro-oxygenation and few pumping over allow a gentle winemaking process. Fermentation takes place at a temperature between 22°-26° C. In order to start the secondary fermentation, we add sweet Croatina must made from our grapes harvested in the same year and kept refrigerated.

**REFINEMENT:** 1 month in the bottle

**ALCOHOL CONTENT:** 11% vol

**RESIDUAL SUGAR:** 31.5 g/l

**TOTAL ACIDITY:** 5.5 g/l in tartaric acid

**CARBON DIOXIDE PRESSURE (20° C):** 2.4 atm

**COLOUR:** deep purple.

**EFFERVESCENCE:** light perlage.

**NOSE:** vinous, with intense notes of blueberry and blackberry.

**PALATE:** medium sweet and tannic, with hints of red berries.

**FOOD PAIRING:** it goes well with cured meats or pasta dishes with tomato sauce and delicate ragu. It is excellent with desserts, especially fruit salads made with red or yellow fruit, small pastries and pies.

**RECOMMENDED GLASS:** tulip-shaped glass (savouries) or small-medium sized ballon glass (desserts); to be served at 14°-16° C.

**FIRST VINTAGE:** 1977

**PACKAGING:** 750 ml emiliana bottle, 6 per case; also available in gift box.

**PRODUCTION:** 200000 bottles/year (750 ml).



## AWARDS AND SCORES

**2019:** 91 points (2017 vintage) in the Guide [\*Best Italian Wines\*](#) by Luca Maroni.