

TRADITIONAL WINES

MORANDA

BONARDA DELL'OLTREPO PAVESE DOC
Sparkling Bonarda

GRAPE VARIETY
100% Croatina

VINEYARD
Vigna del Campone

SOIL
Brown, clay-limestone with sand and pebbles

EXPOSURE
South-West, 230m above sea level

VINIFICATION
Destemming-pressing and temperature controlled fermentation with maceration in stainless steel tanks, and a second fermentation of residual sugars. Matures for 4 months on the lees. Bottled in February of the year following harvest.

NOTES
A distinctive red wine with a lively mousse. Rich in colours, winery scents and textures, with a fresh, dry finish.

PAIRINGS
Particularly pleasant and ideal with cold cuts, beef-stuffed ravioli, risottos and grilled meats.



TRAVAGLINO

IN CALVIGNANO DAL 1868

