

## TRADITIONAL WINES

### MORANDA

BONARDA DELL'OLTREPO PAVESE DOC  
Sparkling Bonarda

GRAPE VARIETY  
100% Croatina

VINEYARD  
Cà Nova and Fracchie

SOIL  
Brown, clay-limestone with sand and pebbles

EXPOSURE  
South-East, 280 meters above sea level

VINIFICATION  
Destemming-crushing 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 colour, winery scents and textures, with a fresh and dry finish.

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



TRAVAGLINO

IN CALVIGNANO DAL 1868

