

# Spumante Brut Bondola

Vino Rosato di Bondola IGT CH Italiana



Bondola, a native grape variety of Ticino, finds a unique and surprising expression in this traditional-method sparkling wine. Its natural freshness and delicate fruity and floral aromas are preserved through a winemaking approach designed to bring out the very best of the grape's character, resulting in a balanced, elegant and pleasantly fresh rosé sparkling wine.

|                       |                                                             |
|-----------------------|-------------------------------------------------------------|
| Grape variety         | Bondola                                                     |
| Serving temperature   | 6° - 8°C                                                    |
| Location of vineyards | Locarno, Maggia Delta                                       |
| Age of the logs       | 30 years                                                    |
| Soil                  | sandy-partly gravely, derived from granite and gneiss rocks |
| Planting density      | 4,600 logs per hectare                                      |
| Cultivation system    | Simple Guyot                                                |
| Production per m2     | 900 g                                                       |
| Alcohol content       | 12 % vol.                                                   |

## How it looks

Delicate, bright pink. Fine and persistent perlage.

## Aroma

Elegant and refined nose. Clear aromas of mandarin peel, ripe raspberry and white-fleshed peach.

## Taste

On the palate it is dry and smooth, with a silky, never intrusive effervescence. Pleasant taste-aroma balance, thanks to moderate alcohol and acidity levels.

## Perfect match with

Smoked wild salmon blinis. Arancini with Terreni alla Maggia rice. Veal tartare. Terreni alla Maggia Spaghetti with ricotta and tomato.

## Vinification

Slightly early hand harvest to preserve freshness and fruitiness. Fermentation at controlled temperature in stainless steel, followed by two months on fine lees.

## Aging

Traditional method. Aged in bottle for 12 months on the lees

## Vintage

Very rainy and cool spring followed by a sunny and dry summer. Thanks to a favorable September, the grapes achieved good ripening

## Storage

2025-2028