



ANTICONFORMISTA

A still vinified Bonarda, but with typically Monferrato characteristics. Nose and palate with fruity and soft notes. A product made unique by the choice of a Stelvin closure



Piedmont, Italy.
Denomination: Piemonte Doc Bonarda 2023



Bonarda



Enologist: Donato Lanati



Clayey soil with parts of marl



Fermentation with skins carried out at controlled temperature at 24°C for 6-7 days, followed by removal of the skins. At the end of malolactic fermentation: racking and removal of the lees



Aging in steel



Bright vivid red



Red fruit and sour cherry



Harmonious, with a persistent sour cherry aftertaste



An all-purpose wine, excellent when paired with chocolate desserts

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