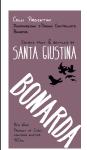
Santa Giustina Bonarda

(Colli Piacentini DOC)
100% Croatina



Santa Giustina's Bonarda is one of the absolute treasures of this unique region of Italy. Although entirely made from Croatina grapes, the local word used for wine from Croatina is known as Bonarda (not to be confused with the actual grape Bonarda). The young vines are hand-harvested and brought in immediately for a soft pressing, and slow fermentation in stainless steel. Bright and explosive fruits of currant, raspberries, and plums hit the palate while being backed by persistent and clean acidity and tannin. The overall balance and structure is full yet playful, calling for cured meats, pasta dishes, cheeses, and red meats.



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Ban Vivant

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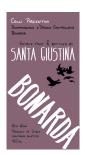


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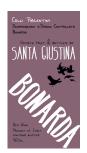
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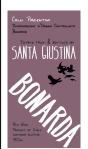
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