

## Santa Giustina Sparkling Bonarda

(Colli Piacentini D.O.C.)

100% Croatina



This sparkling Bonarda is one of the absolute treasures of this unique region of Emilia-Romagna. The young, organically farmed vines are hand-harvested and brought in immediately for a soft pressing, in order to begin the native yeast fermentation for 20 days with the skins. A secondary fermentation takes place in large autoclaves, to create delightful and fresh bubbles that are prevalent in the wine. A wine with zero sulfur added to the wine (or the fields), it has bright and explosive fruits of currant, raspberries, and plums, backed by a persistent and clean effervescence.



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