



B O N F A D I N I

F R A N C I A C O R T A



VERITAS NATURE DOCG

GRAPES: Chardonnay 90% - Pinot Nero 10%

This Nature comes from selected grapes in the S.Afra vineyard, fruits with an excellent degree of ripeness giving to the spumante a good natural balance.

Manual harvest, soft pressing. First fermentation in steel tanks and aging in the same tanks for 7 months at a controlled temperature of 16/18 °C. Second fermentation in the bottle. After a minimum aging of 36 months on the lees, it is disgorged. Thanks to its own excellent structure, this wine does not need any sugar dosage.

The Liqueur d'expédition is made of Chardonnay wine aged in French oak barrels. Intense straw yellow color with mineral and bread crusts aroma. Full and balanced in the mouth, long lasting and mineral flavour.

Alcohol: 12.50%

Acidity: 6.5 gr/l

Recommended serving temperature: 7/9 °C

AWARDS:

- Gambero Rosso: 🍷🍷
- Veronelli: 87/100
- Vini Plus: 🌟🌟🌟
- Merum: ❤️
- Wine Enthusiast: 90/100
- The WineHunter award: rosso
- Falstaff: 92/100

