



#### Grapes

100% Bonarda

#### Region/Appellation

Uco Valley

#### Alcohol by volume

13.50%

#### Residual Sugar

2.72 g/l

#### pH

3.7

#### Total Acidity

5.81 g/l

#### Drinking Window

2024 - 2031

#### Tasting Guide

A B **C** D E  
Light Medium Full

#### Tasting note printed

27/07/2024

# Emma Zuccardi Bonarda 2017

## 6x75cl

### Winemaker Notes

Black fruit aromas such as blueberries and blackberries followed by subtle herbal notes are found on the nose. The palate is round with firm and mature tannins that give structure to the wine. Fresh and elegant due to plentiful acidity. Long finish.

### Vineyard

70% of the grapes are from Paraje Altamira and 30% from San Pablo

### Winemaking

Fermented in concrete vats with native yeasts at 25-27 degrees Celsius. This is followed by maceration for 20-25 days and finally malolactic fermentation before being aged in concrete.

### Vintage

Frost was an issue affecting quantity in 2017, but the grapes that survived produced excellent quality wines.

### Food match

Grilled and Roasted Red Meats

Seared salmon is an ideal combination.

