

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.



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

22/12/2024