

Emma Zuccardi Bonarda

2022 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.

Food match

Seared salmon is an ideal combination.



Grapes

Region/Appellation
Uco Valley

Alcohol by volume
13%

Tasting Guide

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

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