Our wines

Piemonte Bonarda D.O.C.



Municipality of production: San Damiano d'Asti

Variety: 100% Bonarda

Exposition: South-West

Harvest: end September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 80 quintals

Winemaking: Fermentation and maceration with skin contact for 6-8 days in stainless steel barrels

Ageing: 6 months in stainless steel barrel – 4 months in bottle

Sensory characteristics: Ruby red and purplish colour; vinous and intense perfume with an almond hint; dry and pleasant taste; body with a slight vivacity. Perfect with red meat

Alcohol: 13%

Service temperature: 18-20 °C

FG

FRANCO GIACINTO
Azienda Agricola Franco Giacinto
Fraz. Valmolina, 60/2
14015 San Damiano D'Asti (AT)

Michela – Cell. (+39) 342.0301703
Mail: info@cantinafrancogiacinto.it