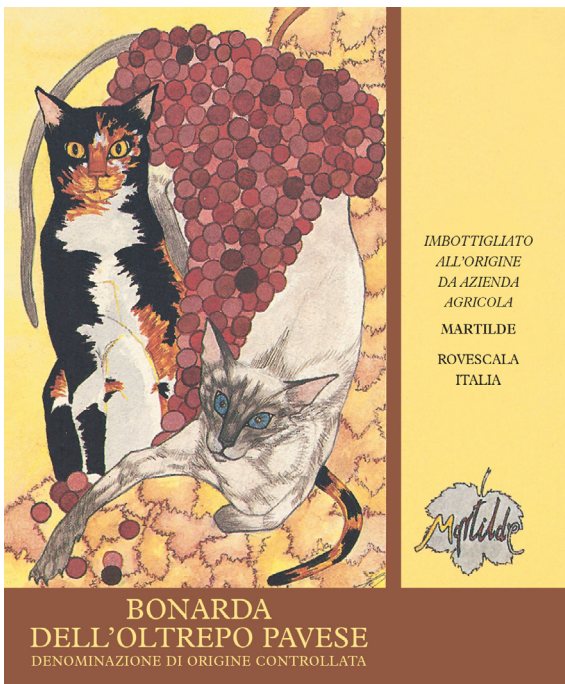




PROFILE

Located in Lombardy, Oltrepò Pavese is home to Azienda Agricola Martilde. Here in 1991 Antonella Tacci and Raimondo Lombardi decided to leave their jobs in Milan and make this their new home. The previous owner had died some fifteen years earlier and the grounds were in a state of abandon, so the couple renovated the buildings and cellars while also replanting some of the vineyards – though they did retain the older vine areas, some up to 90-100 years old. Martilde is certified organic, with 3 hectares converting – as such all grapes and treatments applied to them are grown according to organic rules. Each vintage, all manipulations in the vineyard are kept to an absolute minimum. In the cellar, a similar style of non-intervention is practiced, with the goal at all times to produce the best possible wines that are also compatible with the vintage, using vinification to enhance the inherent characteristics of the grapes.

In Oltrepò Pavese, Bonarda wine is actually made from Croatina grapes, which are distinct from the Bonarda of neighboring Piedmont. The wines are fruity and approachable at a young age, and are one of the particular specialties of this part of Lombardy.



SPECIFICATIONS

Wine: Bonarda

Varietals: Croatina

Appellation: Bonarda dell'Oltrepò Pavese DOC

Exposure: West, northeast, southwest

Area: 17 hectares over 15 different vineyards

Age of the Vineyards: 10 years +

Soil: Calcereous clay

Harvest: Manual

Agricultural Method: Organic, Vegan 

Vinification: Vinified in stainless steel with indigenous yeast. Spontaneous malolactic fermentation. No fining and light paper filtration.

Alcohol: 14.5%

Residual Sugar: 2.3 g/l

Acidity: 7.5 g/l

Food Pairing: Salami, cheese, red meats. An excellent foil to fattier food.



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