



# ROCK'N BALL

WINES



- ✓ **Denomination:** Bonarda dell'Oltrepò Pavese D.O.C.
- ✓ **Region of origin:** Lombardy
- ✓ **Production zone:** Montecalvo Versiggia (province of Pavia)
- ✓ **Characteristics of the soil:** Clay-limestone, in which the active limestone in concentration is about 10 percent
- ✓ **Vine training system:** Guyot
- ✓ **Plant density:** 4,750 per hectare
- ✓ **Age of the vines:** 18 years
- ✓ **Variety:** pure Croatina
- ✓ **Vinification:** maceration on the skins for 9 days
- ✓ **Alcoholic fermentation:** in stainless steel
- ✓ **Malolactic fermentation:** in wooden barrels
- ✓ **Maturation:** in stainless steel
- ✓ **Food pairings:** game, venison, aged cheeses and large meats.

ROCK'N BALL  
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LOMBARDIA, ITALY

YOGI BERRA  
BONARDA DELL'OLTREPÒ PAVESE  
DOC

YOGI BERRA

BONARIA DELL'OLTREPÒ PAVESE D.O.C.

## YOGI BERRA

Boaria dell'Oltrepò Pavese D.O.C.

A ruby red that electrifies for its lively color and immediately strikes. The Yogi Berra represents a perfect balance between the tannic component of Croatina and the juiciness of Barbera, two prominent varieties perfectly blended from which they release fragrance of scents reminiscent of both small red fruits and spices.

SHARE YOUR ROOTS

YOGI BERRA  
*Yogi Berra*



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