

TENUTA  BONZARA



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PASSION FOR WINE SINCE 1963

THE UNMISTAKABLE SCENT OF THE BOLOGNESE HILLS

Located in the heart of the famous Colli Bolognesi, Tenuta Bonzara has been active for over 50 years in the production of high quality wines which, over the years, have received numerous prizes and awards, including Wine Spectator, "Best Wine of Emilia Romagna" and the "Tre Bicchieri" of the famous magazine Gambero Rosso.

Starting from the vines and arriving in the bottle, the producers' commitment has always been to transfer the naturalness of the fruit, with all its peculiar characteristics, into the glass of the wine taster; this occurs through a wise use of modern winemaking techniques in respect of nature and its fruits.





EXCEPTIONAL VINEYARDS AND LANDS

THE QUEST FOR BETTER QUALITY AND CARE FOR THE ENVIRONMENT

Each phase of the wine production process is scrupulously conducted to ensure that the soils and vines are treated with the utmost care and that the production processes have the least possible impact in terms of consumption, emissions and waste produced.

Tenuta Bonzara for this purpose, thanks to its own 250Kw photovoltaic system, uses 70% of energy from renewable sources; the commitment of the Winery is to soon reach 100% autonomy with an ever lower global environmental impact.

The vines are mostly planted on the southern slope of the hill, where the quality of the soil is better and the sun exposure is maximum. The total vineyard area is about 16 hectares with the oldest part of the vineyard which includes vines dating back to the 70s.

The grapes produced from these precious vines are harvested exclusively by hand, so as to preserve their extraordinary quality.



QUALITY IN KNOWING HOW TO WAIT

Some vintages are exceptional, some age for several years and others perfect for immediate consumption, but each has its own unique character.

Sometimes, as for our award winning Bonzarone, patience is needed - other times a few years or months are enough to cause great pleasure among fans.

In the cellar, the goal is to manage winemaking and aging to harmoniously integrate the characteristics of the fine French oak barrels with the peculiarities and nuances of each vintage.

WHITE WINES



LE CARRATE SAUVIGNON

TYPE: COLLI BOLOGNESI SAUVIGNON
DOC

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% SAUVIGNON BLANC

HARVEST: HAND PICKED

VINIFICATION: SOFT PRESSING,
ALCOHOLIC FERMENTATION IN STEEL
CONTAINERS AT 16-20 ° C

AGEING: 3-6 MONTHS IN BOTTLE

ALCOHOL CONTENT: 13,5%

COLOR: STRAW YELLOW WITH GREEN
REFLECTIONS

SCENT: VARIETAL, FRUITY AND FLORAL

FLAVOR: FRESH, DRY, SOFT AND
PERSISTENT WITH HINTS OF FRESH
FRUIT

FOOD PAIRING: DISHES OF FISH, RAW
AND MOLLUSCS, CRUSTACEANS, TUNA
CARPACCIO, SEA BASS



VIGNA ANTICA PIGNOLETTO CLASSICO DOCG

TYPE: COLLI BOLOGNESI PIGNOLETTO
CLASSICO DOCG

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% GRECHETTO GENTILE

HARVEST: MECHANICAL

VINIFICATION: SOFT PRESSING, ALCOHOLIC
FERMENTATION IN STEEL CONTAINERS AT
16-20 ° C

AGEING: 6 MONTHS IN BOTTLE

ALCOHOL CONTENT: 13%

COLOR: STRAW YELLOW WITH LIGHT GREEN
REFLECTIONS

SCENT: FLORAL AND RIPE FRUIT, ALMOND
FLOWERS, BANANA, YELLOW PEACH

FLAVOR: DRY, HARMONIC, PERSISTENT,
RECALLS OF RIPE FRUIT

FOOD PAIRING: VERSATILE BOTH IN FIRST AND
SECOND DISHES, RISOTTI WITH SEAFOOD,
VEGETABLES, WHITE MEAT

AWARDS: 85/100 LUCA MARONI BEST ITALIAN WINES
2008, 84/100 LUCA MARONI BEST ITALIAN WINES 2009
AND 2010, 5 GRAPPOLI DUEMILA VINI AIS 2010, 5
GRAPPOLI BIBENDA AIS 2011, VINI DI VERONELLI: 86
POINTS VINTAGE 2009 - 88 POINTS VINTAGE 2011

SPARKLING WINES



ANGELO LAMBERTINI
PIGNOLETTO SPUMANTE D.O.C.G.

TYPE: VINO BIANCO SPUMANTE

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% GRECHETTO GENTILE

HARVEST: MECHANICAL

VINIFICATION: SOFT PRESSING,
ALCOHOLIC FERMENTATION IN STEEL
CONTAINERS AT 10-20 ° C

AGEING: 6 MONTHS ELEVAGE SUR
LIES, 6 MONTHS IN BOTTLE

ALCOHOL CONTENT: 12%

COLOR: STRAW YELLOW

SCENT: JASMINE, GLYCINE,
CHAMOMILE, HAY AND GRASS

FLAVOR: FULL, DRY, BALANCED

FOOD PAIRING: FISH-BASED DISHES
(FIRST AND SECOND), WHITE MEAT,
SEAFOOD RISOTTO, WILD GAME
MEATS



BONZARINO
PIGNOLETTO FRIZZANTE D.O.C.G.

TYPE: PIGNOLETTO FRIZZANTE DOCG

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% GRECHETTO GENTILE

HARVEST: MECHANICAL

VINIFICATION: SOFT PRESSING,
ALCOHOLIC FERMENTATION IN STEEL
CONTAINERS AT 16-20 ° C

AGEING: 3 MONTHS ELEVAGE SUR
LIES

ALCOHOL CONTENT: 12%

COLOR: STRAW YELLOW

SCENT: SENSORS OF JASMINE,
GLYCINE, CHAMOMILE, HAY AND
GRASS

FLAVOR: FULL, DRY, BALANCED

FOOD PAIRING: FISH-BASED DISHES,
WHITE MEAT, SLICED HAM AND COLD
CUTS

RED WINES



LA RESCA BARBERA DELL'EMILIA

TYPE: BARBERA DELL'EMILIA IGT

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% BARBERA

HARVEST: MECHANICAL

VINIFICATION: FERMENTATION IN STEEL CONTAINERS AND MACERATION FOR 7 DAYS AT 24-26 ° C

AGEING: IN BOTTLE FOR 6 MONTHS

ALCOHOL CONTENT: 12,5%

COLOR: RUBY RED WITH PURPLE VEINS

SCENT: UNDERWOOD FRUIT, MARC

FLAVOR: DRY, FULL, HARMONIC, SOFT, WITH RED FRUIT SCENT

FOOD PAIRING: RISOTTO, BAKED PASTA, ROAST AND RED MEAT, SOFT AND HERBAL CHEESE



#1 ROSSO DELL'EMILIA

TYPE: ROSSO DELL'EMILIA IGT

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% NEGRETTO

HARVEST: MECHANICAL

VINIFICATION: FERMENTATION IN STEEL CONTAINERS AT 24-26°C

AGEING: IN BOTTLE FOR 12 MONTHS

ALCOHOL CONTENT: 12,5%

COLOR: RUBY RED WITH PURPLE HIGHLIGHTS

SCENT: HERBACEOUS AND SPICY HINTS, RED FRUIT AND BLACK CHERRY

FLAVOR: DRY, FULL, JUSTLY TANNIC AND SOFT, HINTS OF RED FRUITS AND LICORICE

FOOD PAIRING: FIRST DISHES WITH PROCESSED WITH RED SAUCES, RED MEAT, WELL STUFFED POULTRY, COLD CUTS, MEDIUM SEASONED CHEESES



IL ROSSO BOLOGNA

CABERNET SAUVIGNON - MERLOT

TYPE: COLLI BOLOGNESI ROSSO BOLOGNA DOC

SIZE: 0,75 LITER BOTTLE

GRAPES: 60% CABERNET SAUVIGNON - 40% MERLOT

HARVEST: HAND PICKED

VINIFICATION: FERMENTATION IN STEEL CONTAINERS AND MACERATION FOR 10 DAYS AT 24-26° C

AGEING: IN BOTTLE FOR 6 MONTHS

ALCOHOL CONTENT: 13,5%

COLOR: INTENSE RUBY RED

SCENT: INTENSE, RED FRUIT, SPICES

FLAVOR: DRY, FULL, ROUND, JUSTLY TANNIC AND SOFT, WITH HINTS OF RED FRUITS

FOOD PAIRING: FIRST PROCESSED DISHES, RED MEAT, STARTERS WITH CURED MEATS AND MEDIUM SEASONED CHEESE, SECOND COURSES OF SUCCULENT MEAT



ROCCA DI BONACCIARA

MERLOT

TYPE: COLLI BOLOGNESI MERLOT DOC

SIZE: 0,75 LITER BOTTLE

GRAPES: 100% MERLOT

HARVEST: HAND PICKED

VINIFICATION: FERMENTATION IN STEEL CONTAINERS AND MACERATION FOR 30 DAYS AT 24-26 ° C

AGEING: IN BARRIQUES FOR 12 MONTHS, IN BOTTLE FOR 18 MONTHS

ALCOHOL CONTENT: 14,5%

COLOR: INTENSE AND DEEP GARNET RED

SCENT: COMPLEX WITH HERBACEOUS NOTES, SMALL RED RIPE FRUIT

FLAVOR: DRY, FULL WIDE AND SOFT, JUSTLY TANNIC WITH RED FRUIT SCENT

FOOD PAIRING: FIRST WITH MEAT SAUCE AND FIRST PROCESSED, GRILLED RED MEAT, WILD GAME MEAT AND SEASONED CHEESES

BONZARONE

CABERNET SAUVIGNON

TYPE: COLLI BOLOGNESI CABERNET SAUVIGNON DOC

SIZE: 0,75 LITER BOTTLE - MAGNUM 1,5 LITER WITH WOODEN BOX

GRAPES: 100% CABERNET SAUVIGNON

HARVEST: HAND PICKED

VINIFICATION: FERMENTATION IN STEEL CONTAINERS AND MACERATION FOR 30 DAYS AT 24-26°C

AGEING: 12 MONTHS IN BARRIQUES, 18 MONTHS IN BOTTLE

ALCOHOL CONTENT: 14,5%

COLOR: INTENSE AND DEEP GARNET RED

SCENT: WIDE, COMPLEX AND LIVELY, SPICY, PLUMS, TOBACCO AND CHERRIES UNDER SPIRIT

FLAVOR: FULL, DRY, HARMONIC, JUSTLY TANNIC AND SOFT, WITH HINTS OF RED FRUITS AND LICORICE

FOOD PAIRING: FIRST ELABORATED DISHES, SECOND COURSES OF RED MEAT, SEASONED CHEESES

AWARDS: 94/100 WINE SPECTATOR 2001 - THREE GLASSES GAMBERO ROSSO 1996 - 1997 -2005, INTERNATIONAL WINE CHALLENGE 2005, THE INTERNATIONAL WINE & SPIRIT COMPETITION, BRONZE AWARD 2004, FIVE GRAPPOLI DUEMILAVINI AIS 1996, 80/100 LUCA MARONI YEARBOOK OF THE BEST ITALIAN WINES 1996 -1997, 86/100 LUCA MARONI YEARBOOK OF THE BEST ITALIAN WINES 2005, 87/100 LUCA MARONI YEARBOOK OF THE BEST ITALIAN WINES 2013, 5th INTERNATIONAL WINE COMPETITION THE SELECTION OF THE MAYOR 2006, SILVER MEDAL 2004, AIS EMILIA ROMAGNA TO DRINK AND TO EAT 2012, MENTION OF EXCELLENCE 2009.



DESSERT WINES

U PASA

PIGNOLETTO PASSITO



TYPE: PIGNOLETTO PASSITO DOC

SIZE: 0,50 LITER BOTTLE

GRAPES: 100% GRECHETTO GENTILE

GRAPE YIELD EACH HECTARE: 20 QUINTALS

SOILS: CLAY AND LIMESTONE

HARVEST: HAND PICKED, LATE HARVEST FROM THE BEGINNING OF OCTOBER TO THE END OF NOVEMBER

VINIFICATION: PRESSING AND ALCOHOLIC FERMENTATION IN BARRIQUES AT A TEMPERATURE OF 10-20 ° C

AGEING: IN FRENCH OAK BARRIQUES FOR 6 MONTHS, IN BOTTLE FOR THE NEXT 12 MONTHS

ALCOHOL CONTENT: 13,5%

COLOR: GOLDEN YELLOW

SCENT: INTENSE, WHITE FRUIT, APRICOT, HONEY

SERVING TEMPERATURE: SERVE AT 10-12°C

FLAVOR: FULL, SWEET, HARMONIOUS, WITH HINTS OF FRESH FRUITS, PEACH, APRICOT MATURE

FOOD PAIRING: FRUIT AND CREAM CAKES, SPOON CREAMY SWEETS, DRY PASTRIES, BLUE AND SEASONED CHEESES

AWARDS: 86/100 LUCA MARONI YEARBOOK OF THE BEST ITALIAN WINES (YEARS 2006-2008-2009), ACADEMY OF THE NOBLE MOLD - INTERNATIONAL REVIEW OF THE NOBLE MOLD 4 CROWNS 2007 - 88/100 LUCA MARONI YEARBOOK OF THE BEST ITALIAN WINES 2010, THE WINES OF VERONELLI 2013 (88/100)

MAJOR ITALIAN AND INTERNATIONAL AWARDS

BONZARONE

VITAE GUIDA VINI 2020 CERTIFICATE OF EXCELLENCE

VITAE GUIDA VINI 2019 CERTIFICATE OF EXCELLENCE

MENTION OF EXCELLENCE AIS EMILIA EDITION 2018/2019

MENTION OF EXCELLENCE AIS EMILIA EDITION 2017/2018

MENTION OF EXCELLENCE AIS EMILIA EDITION 2016/2017

MENTION OF EXCELLENCE AIS EMILIA 2015/2016

MENTION OF EXCELLENCE AIS EMILIA EDITION 2012/2013

MENTION OF EXCELLENCE AIS EMILIA EDITION 2010

WINE SPECTATOR 94/100 ANNO 2005

ROCCA DI BONACCIARA

MENTION OF EXCELLENCE AIS EMILIA EDITION 2013/2014

MENTION OF EXCELLENCE AIS EMILIA EDITION 2011/2012

WINE SPECTATOR 90/100 ANNO 2001

VIGNA ANTICA

MENTION OF EXCELLENCE AIS EMILIA EDITION 2018/2019

MENTION OF EXCELLENCE AIS EMILIA EDITION 2017/2018

VITAE GUIDA VINI 2017 CERTIFICATE OF EXCELLENCE

CINQUE GRAPPOLI BIBENDA 2016

CINQUE GRAPPOLI BIBENDA 2015

MENTION OF EXCELLENCE AIS EMILIA EDITION 2014/2015

CINQUE GRAPPOLI BIBENDA 2014

CINQUE GRAPPOLI BIBENDA 2013

CINQUE GRAPPOLI DUEMILAVINI 2012

LE CARRATE

MENTION OF EXCELLENCE AIS EMILIA EDITION 2012/2013

BORGO DI QUA

PIGNOLETTO CLASSICO DOCG
(PRODUCED IN ALTERNATE VINTAGES)

MENTION OF EXCELLENCE AIS EMILIA EDITION 2015/2016

* AIS EMILIA - ITALIAN SOMMELIER ASSOCIATION - EMILIA ROMAGNA'S DIVISION

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