

Cantine Bonelli

Mimi Sparkling Malvasia

Golden straw yellow color with delicious varietal aromas with white flowers nuances. Sweet with ripe taste and balanced acidity.

100% Malvasia di Candia Aromatica

Appellation	D.O.C. COLLI PIACENTINI
Vineyard	Located in the Trebbia Valley, the one that connects the Po Valley to Genoa across the Ligurian Apennines. This hilly area constitutes a balanced ecosystem of vineyards alternated to woodlands and crops, making up a perfect model of biodiversity. The gravelly soil is the most ancient of all the surrounding areas and is overlooked by majestic magmatic peaks such as the Pietra Parcellara. The breezy and crisp climate, the soil properties and the expertise of man produce grapes with unique aromas, then turned into truly authentic wines. Soil composition is mixed: the upper layer is clayey – silty, the deeper layer is clay gravel and sandy gravel.
Vinification	Vinification with immediate skin removal, controlled fermentation at 15°C (59°F). Charmat process for at least 3 months
Pairing	Perfect for cakes enriched with cream and fruit based desserts. Great as an aperitif.
Serving	Serve at 46-50°F

BONELLI

Anacleto Bonelli founded the winery in the mid 40s, right after the war. In what could be defined today as a pioneering move, he built an activity that was extremely thoughtful of the surrounding territory by creating a network of vine growers in the Trebbia Valley and producing a new, distinctive wine, which reflected and valorized the peculiarities of the area: the Trebbianino Val Trebbia, produced with autochthonous grapes.