

AZIENDA AGRICOLA  
**BORGOGNO**  
◆ RIVATA ◆

## Sidré

Sidré is the first and only cider made from high quality Madernassa pears, a variety typically found in the Roero region. It's a dry, sparkling beverage with low alcohol content (8% Vol.). It has an intense color with golden reflections, a fruity aroma and a fresh and pleasant taste. It is served at a temperature between 6-8 °C. Ideal as an aperitif, it also goes well with antipasti and simple dishes made with fish, white meat or vegetables. Excellent paired with pizza. It can also be consumed as a drink in a lounge bar or discotheque.



### Basic information

Product Name: Sidré Pear Cider	Typology: sparkling
Made from: Madernassa pears from Guarene and Roero	Town/Region: Guarene
Color: intense white with golden reflections	Alcohol vol.: 8%
	Residual sugar: 10 gr/liter
	Number of bottles produced: 2,500

### Production Method

Method: after a careful selection, the best sun-ripened pears from our hills are pressed. The juice is then fermented to preserve its aromas. A second fermentation allows the beverage to reach the right degree of effervescence.	Adequate rest in the cellars gives the Sidré a unique and inimitable flavor.
	Temperature: 14 °C
	Duration: 15 days
	Malolactic: not carried out
	Aging: 3 months in tanks

### Orchard

Terrain: medium texture	Year planted: 2000
Exposure: level land	Type of harvest: manual in bis
Cultivating method: espalier	Geolocation: Guarene

### Bottle

Weight of empty bottle: 600 gr	Type of cork: mushroom shaped with wire cage
Date bottled: 03/2016	Cork material: cork
Type of bottle: spumante Collio	