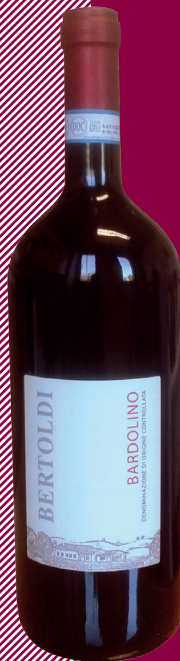




Bardolino Classic DOC Terra Rossa

<i>Cultivation area:</i>	Veneto region, province of Verona, classic hilly area overlooking the east of Lake Garda.
<i>Soil type:</i>	Moraine origin, variable depending on the micro-zones, clayey with little structure.
<i>Winemaking:</i>	Hand harvest in September and at the beginning of October. The fermentation takes place in the controlled temperature of 20-22°C, it macerates for about 7-8 days during which at least 4 replacements a day are repeated.
<i>Refinements:</i>	It rests into stainless steel.
<i>Colour:</i>	Brilliant and lively ruby red.
<i>Bouquet:</i>	Scents of red fruits: blackberry, blueberry and black currant, floral in the first year.
<i>Taste:</i>	Smooth and harmonious, with an interesting sapidity typical for this area of Lake Garda, accompanied by a natural fragrance.
<i>Manintenance:</i>	It maintains its characteristics for more than 5 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with light meals
of pasta, tortellini,
risottos, white and red
meats, fresh cheeses.



12,00 % Vol



Serve at 16 - 18 °C



Corvina and Corvinone
Rondinella
Molinara