



Bardolino Superior Classic DOCG

- Cultivation area:* Veneto region, province of Verona, classic hilly area overlooking the east of Lake Garda.
- Soil type:* Moraine origin, medium consistency in some micro-zones clayey.
- Winemaking:* Hand harvest in September and at the beginning of October onto a plateau with light fading. The fermentation takes place in the controlled temperature of 22-24°C, it macerates for about 7-8 days during which at least 4 replacements a day are repeated.
- Refinements:* It matures into a French oak barrels for at least 12-14 months, afterwards rests into stainless steel.
- Colour:* Intense ruby red with garnet red shades.
- Bouquet:* Stand out hints of black currant and blackberry together with the spicy notes.
- Taste:* Good sapidity typical of this area of Lake Garda, harmonious and slightly tannic.
- Manintenance:* It maintains its characteristics for more than 5-6 years; it should be stored in cool (18-19°C) and low light places.

EN



Ideal with meat dishes,
roast meats and medium-aged cheeses.



13,50 % Vol



Serve at 16 - 18 °C



Corvina and Corvinone
Rondinella
Molinara