



## Bardolino DOC Classico

### RED WINES



**Alcohol:** 12% vol.

**Area of Production:** Region: Veneto. Hilly classic area on the eastern shores of Lake Garda. Villages of Bardolino, Lazise, Cavaion and Garda.

**Grapes:** From red grapes Corvina (65%), Rondinella (25%) and mix of different red grapes (10%). System of growing: traditional with espalier.

**Soil Composition:** Gravelly grounds of morainic origin.

**Vinification and Production System:** Soft pressing, fermentation for 5-6 days at controlled temperature (18-20°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

**Organoleptic Description:** Dry red wine, fresh and light, suitable for every occasion.

**Color:** Red, light ruby.

**Bouquet:** Vinous, delicate and fragrant

**Taste:** Dry, pleasant, aromatic and mellow.

**Serving Temperature:** To be served fresh at 15-16°C.

**Preservation:** To be drunk young. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Wine for the whole meal, goes perfectly with first courses, white meats and cheeses.

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#### TECHNICAL DETAILS:

**Total acidity:** 5,10 g/l

**Sugar:** 8,00 g/l

**Total SO<sub>2</sub>:** 92 mg/l

**Free SO<sub>2</sub>:** 28 mg/l

**Net dry extract:** 26,4 g/l

**Volatile acidity:** 0,25 g/l



CANTINE LENOTTI