



## “Vigna le Giare” Collezione Bardolino DOC Classico

### RED WINES



**Alcohol:** 12% vol.

**Area of Production:** Region: Veneto. Vineyard “Le Giare” in Bardolino, in the hilly classic area on the eastern shores of Lake Garda.

**Grapes:** Produced in limited quantities from red grapes Corvina (60%), Rondinella (30%) and Molinara (10%). System of growing: espalier.

**Soil Composition:** Gravelly ground (from which derives the name “Le Giare” that means in translation “The Stones”) of morainic origin.

**Vinification and Production System:** Separate vinification of grapes of the vineyard “Le Giare” with 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, fruity, aromatic and light wine, the result of the best selection of grapes of our vineyard.

**Color:** Red, light ruby.

**Bouquet:** Vinous, delicate and fragrant

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

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

**Preservation:** Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Wine for the whole meal, goes perfectly with varied kinds of food, from first courses to meats and cheeses.

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#### TECHNICAL DETAILS:

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

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

**Total SO2:** 89 mg/l

**Free SO2:** 29 mg/l

**Net dry extract:** 27,2 g/l

**Volatile acidity:** 0,28 g/l