



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.

TECHNICAL DETAILS:

Total acidity: 5,00 g/l

Sugar: 8,00 g/l

Total SO₂: 86 mg/l

Free SO₂: 28 mg/l

Net dry extract: 26,0 g/l

Volatile acidity: 0,24 g/l

