



“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 other varieties (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.

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: 27,6 g/l

Volatile acidity: 0,26 g/l