

“Vigna le Giare”

Collezione Bardolino DOC Classico



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 others (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, harmonious and light wine, the result of the best selection of grapes from our vineyard.

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: 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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.10 g/l	0.26 g/l	89 g/l	28 g/l	24.5 g/l

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