

Bardolino

DOC Classico



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 soil 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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.20 g/l	0.30 g/l	96g/l	28 g/l	25.0 g/l

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM