

BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape Varieties: 65% Corvina, 30% Rondinella, 5% Sangiovese.

Location and characteristics of the vineyard: The vineyards are located at Sommacampagna, a commune situated to the south-east of Lake Garda.

Average Altitude: 100-150 metres above sea level. A hill of glacial origin with limestone, clay, gravelly and sandy soils.

Training System and Plant Density: Cordon Spur, with 4,000 to 4,500 vines per hectare. The yield is 2 kg per vine.

Harvest: End of September for Rondinella and Sangiovese; the beginning of October for Corvina.

Vinification: Gentle crushing and destemming, and a brief cold maceration of the grapes prior to fermentation. This is followed by a long, delicate fermentation (with skin contact) in temperature-controlled stainless steel tanks.

Organoleptic Description: A dry red wine.

Colour: Brilliant ruby red.

Nose: Delicately fruity and fragrant, with notes of cherries, strawberries, raspberries and redcurrants as well as hints of spices (cinnamon, cloves, black pepper).

Flavour: Dry and rounded, with the same sensations of crunchy red fruits and berries perceptible on the nose. Lightly spicy, with a well-balanced, fresh and easy-drinking style.

Vol. 12,50%

Total Acidity : 5,30 gr/l

Serving Temperature: 12-15 °C

Serving Suggestions: Light snacks, cold cuts, light meals and fish in general (particularly fresh water fish).

