



Bardolino

Denominazione di Origine Controllata

Grape Varieties: Corvina, Rondinella

Vineyards: The vineyards are located between 100 and 120 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest: The grapes used for this wine mature late and good climatic conditions at the end of the season are necessary to realize the potential of these grapes.

Vinification: After the harvesting, the grapes are immediately destemmed and pressed. To ensure these characteristics, the temperature of the grapes initially reaches 25/28°C and then it is lowered to 18/20°C. The alcoholic fermentation is followed by the malolactic fermentation. Bardolino is kept in stainless steel vats and remains in contact with its lees, which are regularly stirred, until March when the wine is bottled.

Tasting notes: Delicate red in color, but has an intense fruity bouquet, with special nuances of cherry and wild cherry. On the palate it has a persistent peppery, spicy character. It is excellent also at a temperature of 15/16°C and matches well with first courses, white meats and also some seafoods, especially with Baccalà.

