



## Casella

Bardolino

Denominazione di Origine Controllata

**Grape Varieties:** Corvina, Rondinella

**Vineyards:** Vineyard is located 120 to 140 meters above sea-level, with a south facing exposure. The vineyard is trained in a single Guyot. The morenic land is a mix between limestone, clay and a small presence of gravel.

**Harvest:** All the grapes are manually harvested in 200 kg cases in the first half of October.

**Vinification:** The grapes are destalked, crushed and cooled to 17° in order to promote the extraction and the maceration before the beginning of the fermentation. The must ferments in a truncated cone-shape barrel. The fermentation starts at 25° and continues at 17/19° with regular stirring and daily delestage in the first three days. The maceration lasts until the organoleptic analysis decides the ideal moment of the racking. The wine after other two rackings is aged for 12 months in 20 hl barrels. Then the wine is bottled and released three years after the harvest.

**Tasting notes:** The wine is crimson with garnet color reflections. On the nose it releases fine notes of red fruits and spices. It is gentle and elegant at the entrance in the mouth and then it expands offering a smooth tannic structure combined with sapid notes typical of morainic soil of Garda.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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