



Santa Lucia

Bardolino Superiore

Denominazione di Origine Controllata e Garantita



Grape Varieties: Corvina, Rondinella, Marzemino, Barbera

Vineyards: The vineyards are located 120 to 140 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 long maturation time and the delicate structure of the red grapes used for Santa Lucia, make this wine a rare and precious match of feelings which reach their best expression only in special vintages. Generally, the harvest is at the end of October.

Vinification: The grapes, after destalking, are fermented with regular stirring and daily racking. Initially at a high temperature that is then lowered to about 18/20°. Malolactic fermentation is favored during alcoholic fermentation. The aging is done in medium sized barrels for around one year. The wine, bottled at the beginning of Autumn, ages in the bottle before being sold in November.

Tasting notes: Spices and cherries typical of Corvina and Rondinella blend with the color and structure of Marzemino and the acidic backbone of Barbera; this results in a wine of multiple nuances which doesn't shy away from well flavored food.

