

BARDOLINO

Grapes Corvina, Rondinella and Molinara grown in our vineyards in south-east of Lake Garda where the minerality of the soil is combined with the freshness of the wine. Aged in steel gives the best within 2 years.



Name

Bardolino D.O.C.

Vines

Corvina, Rondinella and Molinara

Production technique

Accurate vinification with maceration of 6-7 days for this "classical Veronese wine". After maceration, refining is carried out in steel containers to preserve the freshness.

Organoleptic qualities

Ruby-red colour with an intense aroma of wine and red fruits. It has a dry, velvety, slightly bitter taste.

Alcohol content 12,30%vol

Food combination and serving

Accompany with grilled meat dishes and slightly strong seasoned cheeses. Serve at 16-18° and drink within 3 years.

