



Bardolino Classico



APPELLATION

DOC



AREA

Bardolino, Veneto
(Northeastern Italy)



GRAPES

Corvina, Rondinella
and Molinara



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The must macerates with the skins for about a week in stainless steel vinifiers at a controlled temperature of about 28-30° C. Once the traditional fermentation is completed, the wine undergoes also the malolactic fermentation, in order to lower its total acidity. Finally the wine ages for some months in Slovenian oak casks of large capacities (60 HI).

COLOUR

Brilliant and vivid ruby red with purple hues.

BOUQUET

Very intense with floral and fruity notes of dried red flowers and cherries.

FLAVOUR

Dry, medium bodied, with light tannins and a very fresh and fruity aftertaste.

SERVING TEMPERATURE

To be served between 16 and 18° C. (62-68°F).

FOOD MATCHES

An ideal companion for tasty appetizers, pasta dressed with tomato sauce, grilled white meats and slightly aged cheeses.