



Bardolino



APPELLATION
DOC



AREA
Bardolino, DOC



GRAPES
Corvina
Rondinella
Molinara



ALCOHOL LEVEL
12% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in rotating temperature controlled stainless steel vinifiers at a temperature of about 28-30°C. After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation.

COLOUR

The wine displays a light ruby-red colour.

BOUQUET

Fascinating because of its freshness and its delicious vinosity in combination with a delightful of fruity tones.

FLAVOUR

Appealingly dry flavour but fresh and with a wellbalanced harmonious fruit and a delicate almond vein in the finish.

SERVING TEMPERATURE

Serve at about 16° C. (61° F.).

FOOD MATCHES

Its pleasantly light, fruity style makes it an elegant accompaniment to entrees and simply prepared white meat dishes. Deliciously complementing pastas, it is also a very good aperitif wine.