

DENOMINAZIONE ORIGINE CONTROLLATA

# Bardolino Classico

## Production area

In the heart of the classic historical Bardolino area, on the eastern shore of Lake Garda.

## Soil composition

Hill soils of morainal origin.

## Grapes

Corvina, Rondinella, Merlot, Corvinone.

## Alcohol content

12.5% vol.

## Colour

Ruby red.

## Bouquet

Fine aromas of cherries, currant and violet.

## Taste

Elegant, tannic and balanced.

## Harvest

In September. Mechanical picking of the optimally ripened bunches.

## Vinification and production system

Maceration of the grapes and fermentation.

## Aging

It remains in steel tanks for 4 months.

## Preservation

Store in a dry and dark place.

## Serving suggestions

To be served at 16°C.

Uncorking the bottle just before pouring.

