

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.

