



C A S E T T O



BARDOLINO CLASSICO DOC

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 four months.

Preservation: store in a dry and dark place.

Serving suggestions: to be served at 16°C uncorking the bottle just before pouring.

Food combination: excellent to pair with tasty pasta, white and red meat. Even with fish like tuna.

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