



CÀ BOTTURA

cabottura.it



## BARDOLINO SUPERIORE CLASSICO DOCG

Bardolino Superiore Classico DOCG “Vino dell’Eremo” is made from selected red Corvina, Rondinella and Sangiovese grapes that are dried slightly. It is a wine with a refined, intense bouquet that contains hints of small mature red fruit. Its well-structured flavour is balanced, sweetish with spicy hints. Excellent with red meat, grilled meat, fowl, braised or stewed meat, roasts and mature cheeses.

**PRODUCTION AREA:** Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

**GRAPE VARIETIES:** Corvina 60%, Rondinella 30%, Sangiovese 10%.

**GRAPE HARVESTING:** By hand in October, with the best grapes being selected and placed in crates to dry slightly. They are then gently crushed, and aged in barriques for approximately 12 months.

**PRODUCTION METHOD:** The remaining 50% of the selected grapes are vinified traditionally and left to macerate for approx. 15 days. The wine is then aged in steel tanks for about 1 year.

**AGEING:** The wine aged in the barriques is blended with the wine that has aged in the steel tank. The mixture is left for a short time to rest and is then bottled.

**COLOUR:** Intense ruby red with garnet reflections.

**BOUQUET:** Elegant, with hints of mixed berries, slightly spicy.

**FLAVOUR:** Sweetish, harmonious, good structure.

**ALCOHOL BY VOLUME:** 14% vol.

**SERVING TEMPERATURE:** 18 - 20 °C.