



BARDOLINO CLASSICO DOC

Bardolino is a young red with a pleasant, fresh flavour and a bouquet of fruit and spices. A simple, undemanding wine, it is perfect at any moment and with every dish. Excellent with pasta starters served with meat, vegetable, mushroom and fish sauces. Delicious with legume soup, and with stewed, baked and grilled meat from farm animals. Interesting if combined with mushroom- and chestnut-based dishes. At Lake Garda, Bardolino is traditionally served with polenta and stockfish, and boiled mixed meats with Peerà, all typical Veneto dishes. Excellent served fresh (10 - 12 °C) in summer, fabulous with freshwater fish!

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

GRAPE VARIETIES: Corvina 60%, Rondinella 40%.

VINE TRAINING METHOD: Traditional Verona pergola and Guyot.

GRAPE HARVESTING: By hand, end September start October.

PRODUCTION METHOD: Traditional vinification on skins for approximately 10 days.

AGEING: In steel tanks for a short period.

COLOUR: Bright ruby red.

BOUQUET: Delicate, fruity, slightly spicy.

FLAVOUR: Pleasant, harmonious.

ALCOHOL BY VOLUME: 12.5% vol.

SERVING TEMPERATURE: 15 - 16 °C.