



VILLA BORGHETTI

Bardolino Classico
Denominazione di Origine Controllata



Geographic Area

vineyards in the south-eastern shore of Lake Garda.

Soil

Calcareous and pebbly soil, of glacier origin.

Grapes

Corvina , Rondinella, Molinara.

Winemaking

The best grapes are pressed and macerated on the skins. Fermentation is set off at submerged cap and lasts 8-10 days at controlled temperature of 22-24°C to enhance the fruity perfumes. Malolactic fermentation follows. The wine is then stocked in steel vats for some months before being assembled and bottled.

Style

Its colour is a lively ruby red and it is fresh on the palate, with soft tannins and a delicious fruitiness that recalls morello cherries and currants.

Food Pairings

Pairs well with first course dishes, fish soups or stews and white meat entrées. To be served at 14-16°C.

Size 0,75 l.

Alcohol 12,5% vol.

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