

Colori d'Italia

Bardolino

Denominazione Origine Controllata

GEOGRAPHIC AREA

From the vineyards located in Bardolino, on the south-eastern shore of lake of Garda, which offers an ideal micro-climate for ripening grapes.

SOIL

Stony shingle originating from the Athesian glacier.

GRAPE VARIETIES

Corvina Veronese, Rondinella, Molinara.

WINEMAKING

The grapes are macerated on the skins for 8-10 hours, then fermentation follows, lasting 10-12 days at controlled temperature of 22-24 °C to enhance the fruity aromas. Malolactic fermentation follows. The wine is afterwards stored in steel vats for 3-4 months before assembling and bottling.

STYLE

Red wine with fruity sensations of redcurrants and cherries. On the palate it is harmonious, tangy and well-structured.

FOOD PAIRINGS

Pairs well with savory Italian pasta dishes, vegetable starters, light meat dishes and fresh cheeses. To be served at 14 °C.

SIZE 0.375 l - 0,75 l.

ALCOHOL 12% vol.

