

BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

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.

WINEMAKER'S NOTE

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.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area

Southeast shore of Lake Garda.

Alcohol

12%

Grapes/Blend

Corvina Veronese 60%
Rondinella 20%
Molinara 20%

PH

3.20

Total acidity

5.5 g/l

Harvesting period

Mid September

Residual Sugar

7.5 g/l