



## Bardolino DOC

It's an unmistakable wine for its ruby red colour and for the strong identity of **Corvina**, which characterizes it. It is appreciated when extremely young, but it can prove really interesting with long ageing: seeing is believing.

Grapes: Corvina, Rondinella, Sangiovese.

Quality: red wine.

Colour: ruby red.

Fragrance: red fruit bouquet, with a spicy note that comes with ageing

Flavour: light-bodied, elegant and armonic

**Serving temperature:** 16-18°C. Excellent with first-course dishes, soup or white meat.

Vine training system: Trentino Pergola / Guyot

Average grapes yields: 11 tons/ha.

Wine-making: 10-12 day skin-contact maceration, fermentation at controlled temperature.

Aging: 9 months in steel vats, at least 6-month bottle refining.

Alcohol: 12,5% Vol.

Total acidity: 5,5 g/lt