



Bardolino

Grapes: Corvina, Rondinella, Molinara, Sangiovese.

Quality: red wine.

Colour: ruby red.

Fragrance: delicately winy character, with a lively bouquet.

Flavour: dry, light-bodied, soft, gently savoury with a slightly bitter aftertaste.

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

Vine training system: Trentino pergola / Guyot

Average grapes yields: 11 tons/ha.

Wine-making: 8-10-day skin-contact maceration, temperature control fermentation.

Aging: 6 months in steel vats, at least 1-month bottle refining.

Alcohol: 12,5% Vol.

Total acidity: 5,5 g/lt