



BARDOLINO DOC

“FROM THE BEATING HEART OF
GARDA HILLS “



PRODUCTION AREA

Vineyards are situated in the area between east lake Garda and Verona.

GRAPE VARIETY

Corvina veronese e Rondinella

HARVEST AND VINIFICATION

The harvest starts around the middle of September and it is followed by 10-12 days of maceration at controlled temperature. After the fermentation the wine is refined in stainless steel tanks.

COLOR ●

TASTING NOTES

Bright ruby red in the glass, with notes of berries fruits and spices on the nose. Well structured, rounded and velvety on the palate.

ALCOHOL 12,5%

THE ADVICE

It goes well with pasta dishes such as risotto and ravioli and red meat. It also accompanies lake fish (tench, sardines ..)

