

BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



GRAPES VARIETIES

Corvina, Corvinone, Rondinella

TASTING NOTES

Brilliant red in colour. On the nose red fruits bouquet and a delicate hint of violet.

It tastes elegant, fruity and smooth.

WINE MAKING

The harvest usually begins between the end of September and the beginning of October. Once they have been moved to the winery the grapes are destemmed and pressed.

Fermentation takes place at controlled temperature (20°-24°C) in stainless steel tanks and lasts approximately 10 days. Then follow the phases of delestages and of the must racking.

The obtained wine remains in contact with its fine lees until it is bottled.

FOOD PAIRINGS

Thanks to its freshness it goes well with pasta dishes with pesto, pasta with vegetables, white meats and some types of fish such as tuna and grilled swordfish.

Serving temperature:

16° - 18° C

Alcohol:

12,50% vol.

Formats:

Bottle 0,75 lt

