Bardolino Superiore

d.o.c.g. classico

Vineyard location / Bardolino Classico zone (eastern shore of Lake Garda)

Soil / hilly soils of morainic origin

Grape varieties / Corvina 50% - Corvinone 10% Rondinella 30% - Molinara 10%

Vine yield per hectare / 90 ql./ha

Grape harvest / late harvest performed when the grapes have reached optimum ripeness

Vinification techniques / traditional skin fermentation followed by 2-3 weeks maceration

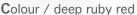
Ageing / in oak barrels for one year, depending on the vintage, followed by a short stay in stainless steel vats

Wine analysis / Alcohol content 13.8% vol., Residual sugar 5 g/l, Dry extract 29 g/l, Total acidity 5.80 g/l, pH 3.40









Bouquet / warm, with hints of ripe red berry fruit and spicy notes

Palate / full-bodied, mouth-filling and pleasantly tannin-rich

Food and wine pairing / recommended with pasta with sauce, red meat, cheese, various kinds of cold meats and salami, roast meat

Serving suggestions / wine to be best enjoyed within 4 years from bottling

Service temperature / 16°-18°C

