

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



Cantina F.lli Zeni srl / Reg. Imp. di Verona n. 04142840232 / P.IVA 04142840232
via Costabella, 9 / 37011 BARDOLINO (Verona) / Lago di Garda
T. +39 045 7210022 / F. +39 045 621 2702 / www.zeni.it / info@zeni.it

Colour / deep ruby red

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



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