



BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARD

Production Area:

The vineyards are located in Caprino Veronese. Altitude between 250-300 metres a.s.l.

Grape varieties:

Corvina 60%, Corvinone 20%, Rondinella 20%

Vineyards details:

Vines from 10 to 20 years of age. Sun exposure south. Soil composition: morainic. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: 12 tons. The entire estate is cultivated by organic viticulture. It is also certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The harvest usually begins between the end of September and the beginning of October.

Vinification and Evolution:

The grapes are destemmed and pressed. The fermentation, in stainless steel tanks, lasts approximately 10 days. The temperatures during this phase is between 20° and 24°C.

After racking off, the wine remains in contact with its fine lees until it is bottled.

Vintage: 2019

Tasting notes: Brilliant red in color. Youthful, fragrant, with characteristic aromas of red fresh fruits. Well balanced in the mouth.

Food pairings: It is perfect both with summer dishes, like pasta and vegetable, white meats, and winter recipes, with chestnuts and mushrooms.

Serving temperature:
16° - 18° C

TECHNICAL DETAILS

Alcohol content: 12,50% vol.
Total acidity: 5,20 gr/l
Dry extract: 29,30 gr/l
Residual Sugar: 6,06 gr/l



750 ml

