

DENOMINAZIONE ORIGINE CONTROLLATA GARANTITA

Bardolino Superiore Classico

Production area

Bardolino Classic area, Lake Garda east shore.

Soil composition

Hill soils of morainal origin.

Grapes

Corvina, Rondinella, Corvinone,
Cabernet Sauvignon, Merlot.

Alcohol content

13.5% vol.

Colour

Intense ruby red.

Bouquet

Warming, with hints of red ripe fruit and spices.

Taste

Full, wraply and lightly tannic.

Harvest

In September, grapes need to be fully riped
and little dried.

Vinification and production system

Maceration on the skins for 2-3 weeks
with traditional vinification.

Aging

In durmast barrel for 6 months and
successively in stainless steel vats.

Preservation

Store in a dry and dark place.

Serving suggestions

To be served at 16-17°C temperature.

