



BARDOLINO

DOC CLASSICO

GRAPES

40% Corvina Veronese
30% Rondinella
15% Corvinone
10% Molinara
5% Merlot

AREA OF PRODUCTION

Vineyards in the hills of the Classico area on the east side of lake Garda.

VINIFICATION

Soft pressing with skin maceration for 6-8 days at controlled temperature.

TASTING NOTES

Colour: intense cherry red colour.

Bouquet: delicate cherry scent, black fruits, and violet.

Flavour: on the palate it has a dry, savoury flavour, slightly bitter, harmonious, and subtle.

FOOD PAIRING

It goes perfectly with winter soups, boiled, white or stewed meats. To try with tuna or grilled swordfish.

ALCOHOL DEGREE

12% vol