

Bardolino D.O.C.



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Corvina Veronese 70%, Marzemino 20%, Rondinella 10%
Harvest	September - October.
Yield per Hectare	80 HL
Vinification	Fermentation on the skins at a controlled temperature for 10-12 days, ageing in steel barrels for 5/6 months.
Colour	Ruby Red.
Aroma	Scent of violet, cherry and dried fruit and nuts.
Tasting notes	Harmonious flavour, full bodied with an almond and cherry background.
Serving suggestion	First courses, white meat, freshwater fish.
Serving temperature	14°C - 18°C
Alcohol by volume	12,5% vol.