



## “Riflesso” Bardolino Superiore D.O.C.G.

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<b>Type of soil</b>	Rich in skeletal material, typical of the Morainic Hills.
<b>Grape variety</b>	Corvina Veronese 70%, Marzemino 20%, Rondinella 10%
<b>Harvest</b>	Late end of October.
<b>Yield per Hectare</b>	60 HL
<b>Vinification</b>	Fermentation on the skins at a controlled temperature, aging for 24 months in mid-sized cask and 6 months in the bottle.
<b>Colour</b>	Intense ruby red.
<b>Aroma</b>	Complex with hints of ripe fruit, undergrowth and cherry.
<b>Tasting notes</b>	Flavour full of good body, tannin-rich to the right amount.
<b>Serving suggestion</b>	Roasts, red meat, game and mature cheeses.
<b>Serving temperature</b>	18°C
<b>Alcohol by volume</b>	13,5% vol.