

BARDOLINO

DOC



Grape varieties

Corvina, Corvinone, Rondinella

Winemaking

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

Once they have been moved to the winery the grapes are destemmed and pressed. Fermentation takes place in stainless steel tanks and lasts approximately 10 days.

Then follow the phases of delestages and of the must racking. The obtained wine remains in contact with its fine lees until it is bottled.

Tasting notes

Clear and brilliant red in colour. On the nose fresh fruits aroma is combined with hints of violet. It tastes elegant, fruity and smooth.

Food pairings

Thanks to its freshness it perfectly pairs with pasta al pesto, pasta with vegetable sauce, white meat and grilled fishes such as tuna and swordfish.

Serving temperature

16° - 18° C

Alcohol

12,50% vol.