

BARDOLINO

CLASSICO



Playful and light, with a soul that's always young. At every sip you will discover the strange land between Monte Baldo and Lake Garda that smells of work and passion.
A meal without Bardolino wine is like a day without sun.



Variety:

Corvina (80%), Sangiovese (10%), Rondinella (10%)

Vineyard:

Valpizzo, Town of Costermano, Verona;
Exposure North/North-East, altitude 225 m above sea level;
Planting year: 2003; Single Guyot.

Vinification and maturation:

Grapes picked by hand. De-stemmed and placed in steel tanks in an atmosphere protected from oxygen and without any sulfitation. It is followed by 12 days of maceration with manual pumping over and a temperature from 17 to 23°C. Racking without pressing the peels, to eliminate nasty flavours in the wine. Aging for 9 months in steel and large wood, and in the end in the bottle.

Wine description:

Soft ruby red. Aromas of red orange and small red fruits, wild strawberry and blackberry, followed by sage, rose and violet. At last we find notes of sweet spices, cinnamon, cardamom and nutmeg. It is an easy sip with clear freshness.

Main analytical data: (harvest 2018)

Alcohol: 12,5%
Residual sugars: 1,1 g/l
Total acidity: 5,4 g/l
Total sulphur dioxide: 90 mg/l

Bottles produced:

3500 per years

Packaging:

Bottles of 750 ml in box of 6