

SAN VEROLO

BARDOLINO

Bardolino, the main wine of Lake Garda, in this version brought to its purest expression of fresh elegance, through a spontaneous vinification that respects the territory and its aromas. A wine that wants to measure itself over time, without using muscularity and concentration.



Variety:

Corvina (80%); Rondinella (10%); Sangiovese (10%).

Vineyard:

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

Vinification and maturation:

The grapes used for this wine are the latest harvested, the result of a long work done in the countryside, removing unnecessary leaves and bunches, to allow optimal ripening of the bunches. Once in the cellar, the grains without the stalk are put to macerate in the cool, without adding yeasts. After a few days, fermentation begins, which will last at least 20 days, with constant wetting of the skins. The new wine, after a few weeks in steel to deposit the coarse lees, begins its process of maturation in terracotta and wood containers, which educate it to evolution. It is bottled 18 months after the harvest.

Wine description:

Balanced body, freshness, beautiful length and fruity aromas of black cherry, black currant and blackberry. A wine with a fresh and young character, despite its aptitude for aging. The moderate alcohol content makes it easy to drink, for a lasting pleasure.

Main analytical data:

Alcohol: 12,4 %
Residual sugars: 1 g/l
Total acidity: 5,3 g/l
Total sulphur dioxide: 88 mg/l

Bottles produced:

1500 per year

Packaging:

Bottles of 750 ml in box of 6