

BARDOLINO CLASSICO

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

**Cuveè:**

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

Vineyard:

San Zeno, Costermano sul Garda, province of Verona

East exposition, altitude 225 masl;

Soil: Morainic, sandy-loamy, mixed with pebbles, calcareous, dating back to the last glaciation (Pleistocene).

Planting year: 2015 (Guyot). Density: 4100 vines/ha

Vinification and maturation:

Grapes harvested in the last part of the season, fermentation and maceration in steel tanks with light pumping over, at a controlled temperature. After racking, the wine remains in the tank until the summer, awaiting bottling.

Wine description:

Pale ruby red. Characteristic perceptions of blood orange and small red fruits, wild strawberry and blackberry are discovered, followed by sage, dog rose and violet. In the background we find notes of sweet spiciness, cinnamon, eucalyptus and nutmeg. Played on ease of drinking, emphasized by a perceptible freshness.

Main analytical data:

Alcool: 12,5 %

Residual sugars: 1 g/l

Total acidity: 5 g/l

Total sulphure dioxide: 62 mg/l

Bottle production:

3500 bt / year

Serving temperature:

Summer: 8-10 °C

Winter: 12-14 °C

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