



## Bardolino D.O.C.

<b>Soil</b>	Mix of clay, limestone
<b>Grapes Variety</b>	Corvina Veronese 50%, Rondinella 20%, Molinara 10%, Marzemino, Cabernet Sauvignon, Merlot and Sangiovese combined 20%
<b>Harvest</b>	End of September, beginning of October
<b>Vinification</b>	Fermented with their skins at a controlled temperature for about 10-12 days
<b>Ageing</b>	Steel vats for about 5-6 months
<b>Colour</b>	Ruby red
<b>Aroma</b>	Delicate winery tones and a lingering hint of violet and dried fruit
<b>Taste</b>	Harmonious flavour with a good body, boldly sapid with a distinct depth of almonds and a light slightly bitter aftertaste
<b>Pairings</b>	First courses, white meats and fresh water fish
<b>Serving temperature</b>	14°-18°C (57°-64.5°F)
<b>Alcoholic grade</b>	12%
<b>Dry extract</b>	5.7g/l

