



Bardolino Superiore D.O.C.G. "Riflesso Rubino"

Soil	Mix of clay, limestone
Grapes Variety	Veronese Corvina 60%, Rondinella 20%, Molinara, Marzemino, Cabernet Sauvignon, Merlot and Sangiovese combined 20%
Harvest	End of September, beginning of October
Vinification	Fermented with their skins at a controlled temperature for about 15-18 days
Ageing	In oak barrels with a capacity of 5-10 hl for a minimum of 15 months
Colour	Intense ruby red
Aroma	Complex aroma of notable elegance with undertones of wood and undergrowth
Taste	Rich and well-defined flavour, warm and full-bodied with a distinct almond background
Pairings	Roasted red meats, grilled meats, wild game in general and mature cheeses.
Serving temperature	18°-20°C (64.5°-68°F)
Alcoholic grade	13%
Dry extract	5.1g/l

