Bardolino DOC



TYPE OF WINE

Still red wine

MAIN GRAPES

Corvina, Rondinella, Molinara

PRODUCTION AREA

Grapes coming from the hilly DOC area on the shores of the Garda Lake in the province of Verona (Region of Veneto, North East Italy).

SOILS

Mainly hilly regions, south of Garda lake, morainic and clayey, alternated to small plain areas with alluvial and calcareous soils.

HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks and pumping over. Wine rests and refines in steel tanks only for a brief period of time before bottling.

COLOUR

Bright red with violet reflex

BOUQUET

Typical for its slim body and for the delicately vinous bouquet, with notes of fresh red fruits and wild rose.

TASTE

Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.

FOOD PAIRING

Wine to drink throughout the meal, from grilled fish to risotto, from all kinds of meat and even to game birds.

SERVING SUGGESTION

14-16°C

ALCOHOL CONTENT

12,0% vol

[Bordolese standard (75 cl)], [12% vol]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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