



## BARDOLINO

*Denominazione di Origine Controllata*



### GRAPE VARIETIES

*Corvina, Rondinella.*

### PRODUCTION AREA

*Bardolino classico (eastern shore of Garda Lake).*

### VINIFICATION PROCESS

*Fermentation in steel at a low temperature.*

### AGEING

*In steel.*

### BOTTLING

*4 months after harvesting.*

### ORGANOLEPTIC QUALITIES

*Colour: brilliant ruby red.*

*Aroma: pleasantly fruity, cherries, with a hint of flowers.*

*Taste: soft, harmonious dry.*

### SERVING TEMPERATURE

*15 – 16 °C.*

### SERVING SUGGESTIONS

*Light red wine to accompany appetizers, first courses, white meats such as chicken and turkey. It can also be served with seconds courses of fish such as pike, trout and other fresh water fish.*

