

BARDOLINO CLASSICO

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Red Wines

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Denominazione di Origine Controllata

VINEYARDS LOCATION

Hills of Garda Lake

GRAPE VARIETIES

50% Corvina, 40% Rondinella, 10% Molinara

VINE YIELD PER HECTARE

ca 120 q.li/ha

COLOUR

Medium intensity ruby red

BOUQUET

Fine, delicate, with hints of flowers

PALATE

Velvety, full flavoured and harmonic

GRAPE HARVEST

Hand picking in one harvesting session

VINIFICATION TECHNIQUES

Traditional skin fermentation for 4-6 days

AGEING

Stainless steel tanks

FOOD AND WINE PAIRING

First courses, white meat and soft cheese

SERVING SUGGESTIONS

15°-16° C.

ALCOHOL CONTENT

12,5% vol.