

VILLA
BORGHETTI

BARDOLINO

DENOMINAZIONE ORIGINE CONTROLLATA
CLASSICO

WINEMAKING

The grapes are macerated on the skins for 8-10 hours, then fermentation follows, lasting 10-12 days at controlled temperature of 22-24 °C to enhance the fruity aromas. Malolactic fermentation follows. The wine is afterwards stored in steel vats for 3-4 months before assembling and bottling.

WINEMAKER'S NOTE

Red wine with fruity sensations of redcurrants and cherries. On the palate it is harmonious, tangy and well-structured.

FOOD PAIRINGS

Pairs well with savory Italian pasta dishes, vegetable starters, light meat dishes and fresh cheeses. To be served at 14 °C.

VILLA BORGHETTI

A dive into traditional Veneto enology, with the best vines from Villa Borghetti in the heart of classic Valpolicella for the red wines, and from the most famous areas near Verona for the white wines.



Geographic Area

Lake Garda

Alcohol

12.5 %

Grapes/Blend

Corvina Veronese 60%
Rondinella 20%
Molinara 20%

PH

3.30

Total acidity

5.55 g/l

Harvesting period

Mid September

Residual Sugar

8.50 g/l