



Le Collezioni

Bardolino

Denominazione di Origine Controllata



Geographic Area

From the vineyards located, on the south-eastern shore of Garda lake, which offers an ideal micro-climate for maturing grapes.

Soil

Stony shingle originating from the Athesian glacier.

Grape Varieties

Corvina Veronese, Rondinella, Molinara.

Winemaking

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

Style

The wine is an attractive bright red with hints of red currants and cherries . On the palate it is mellow and appealing, with good structure and an easy drinking style.

Food Pairings

Bardolino pairs well with savory light Italian pasta dishes, vegetable entrées such as melanzane alla parmigiana (aubergines parmesan style), light meat dishes and fresh cheeses.

To be served at 14° C.

Packaging 0,75 l

Alcohol 12% vol