



BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

The sunshine, the mild climate of Lake Garda and the soils of morainic origin contribute to the ripening of the Corvina, Rondinella and Molinara, yielding grapes that are very fruity and sweet.

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.

WINEMAKER'S NOTES

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 PAIRING

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.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area

Southeast shore of Lake Garda

Alcohol

12%

Grapes/Blend

Corvina Veronese 60%
Rondinella 20%
Molinara 20%

PH

3.20

Total acidity

5.40 g/l

Harvesting period

Mid September

Residual Sugar

7 g/l