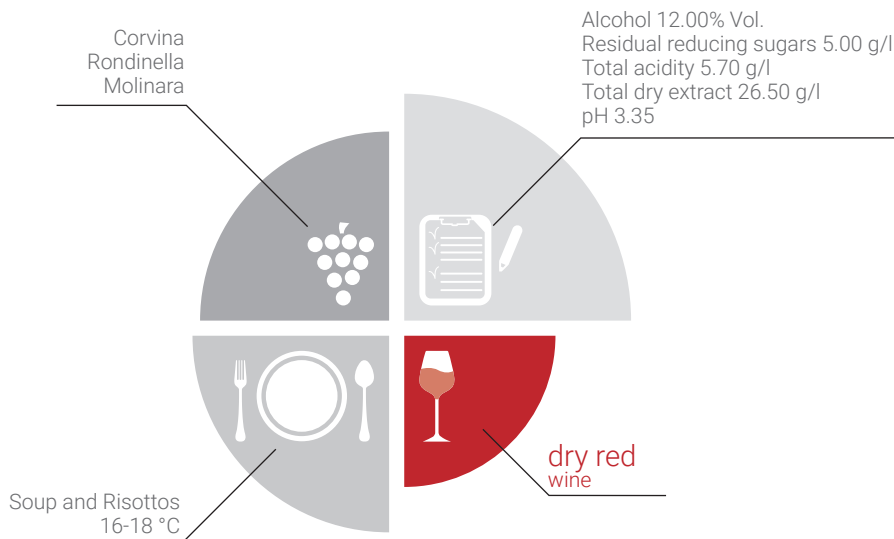


BARDOLINO

DOC



The name Bardolino comes from the geographical position of the production area, which is in fact the municipality of Bardolino.

As one of the most popular Italian wines, also internationally, it stands out for its drinkability: not excessive in colour nor structure, it offers an intense bouquet of fruit and easily satisfies the palate.

VINEYARD

Location: the Bardolino DOC area along the shores of Lake Garda ad facing southwest.

Altitude: 50-150 metres a.s.l.

Soil type: medium textured glacial soils.

Grass sward between vines.
Training system: Pergola.

Age of vines in production: 15-20 years.
Buds per vine: 8-18.
Density: 2,500-4,000 per hectare.
Yield per hectare: 100 hl.

PRODUCTION

Harvest: hand picked in mid September.
Vinification: destemmed and gently pressed. Fermentation at around 25 and 28 °C, then 5 days maceration.
Full malolactic fermentation.
Conservation in stainless steel.

TASTING NOTES

Colour: ruby red.

Perfume: fresh and vinous with floral and fruity aromas.

Flavour: well-balanced, light in body, harmonious and vibrant.



VIVALDI