



## BARDOLINO DOC CLASSICO

The name Bardolino comes from the location of the production area, which is in fact the municipality of Bardolino. As one of the most popular products of Italian wine-making, also at an international level, this wine stands out for its drinkability: not excessive in colour nor structure, it has an intense bouquet of fruits and easily satisfies the palate.

Colour: ruby-red. Bouquet: fresh and vinous, with fruity and floral aromas. Taste: well-balanced, light-bodied, harmonious and lively.

### THE VINEYARD

Located in the Bardolino area along Lake Garda, at an altitude between 50 and 150 metres above sea level with southwest exposure. Soil type: morainic of glacial origin, of medium consistency. Grassing of the vineyard. Training system: single-sided and row pergola.

Age of producing vines: from 15 to 20 years. Load of buds per vinestock: from 8 to 18. Planting density: 2,500 to 4,000 vines per hectare. Yield per hectare: 100 hl.

### FOOD PAIRINGS

First courses such as soups and risottos and light dishes with red meat.

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



#### GRAPES:

**65%** Corvina  
**30%** Rondinella  
**5%** Molinara



**STYLE:**  
**dry red wine**



**BOTTLE:**  
**750 ml**



**SERVING TEMPERATURE:**  
**16° | 18° C**



**ALCOHOL**  
**12,00% vol**

### PRODUCTION

Harvest: mid-September, exclusively hand-picked. Wine-making: Soft pressing with elimination of the stalks. Fermentation and ageing in steel.