



## BARDOLINO

*Denominazione di Origine Controllata*



### GRAPE VARIETIES

Corvina, Rondinella.

### PRODUCTION AREA

Bardolino (eastern shore of Garda Lake).

### VINIFICATION PROCESS

Fermentation in steel at a low temperature.

### AGEING

In steel.

### BOTTLING

4 months after harvesting.

### ORGANOLEPTIC QUALITIES

*Colour:* brilliant ruby red.

*Aroma:* pleasantly fruity, cherries, with a hint of flowers.

*Taste:* soft, harmonious dry.

### SERVING TEMPERATURE

12 – 14 °C.

### SERVING SUGGESTIONS

Light red wine to accompany appetizers, first courses, white meats such as chicken and turkey. It can also be served with second courses of fish such as pike, trout and other fresh water fish.