

# BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties** Corvina, Rondinella, Molinara.

**Location and characteristics of the vineyard** Produced from grapes harvested from municipality of Sommacampagna located south east of Lake Garda.

**Average altitude and composition** The hills are located at 100/150 meters above sea level, of morainic origin with calcareous, clayey, gravelly, sandy soil.

**Training system** Guyot.

**Harvest** From September to the first ten days of October.

**Vinification** Soft crushing and destemming, followed by short prefermentative cold maceration of the grapes. Slow fermentation in steel vats, with skins included, and at constantly controlled temperature.

**Organoleptic description** Vibrant ruby red colour. Fruity and spicy aromas such as red cherry, strawberry, raspberry, cranberry, cinnamon, cloves and black pepper. Light body with medium acidity, fruity and spicy the flavors remains true to the nose. Medium finish. Drink now, excellent.

**Vol.** 12,5%.

**Pairing** Appetizers, summer meal, grilled fish, cold cuts, tapas, pasta.

**Serving temperature** 15°C - 17°C (59°F - 63°F).

  
375 ml 750 ml

MONTE DEL FRÀ  
AZIENDA AGRICOLA