

Novello

Bardolino DOC Classico



Alcohol: 12% vol.

Area of Production: Region: Veneto. Hilly classic area on the eastern shores of Lake Garda. Villages of Bardolino, Lazise, Cavaion and Garda.

Grapes: Produced in limited quantities from selected red grapes Corvina (30%), Rondinella (40%), Molinara (15%) and Sangiovese (15%). System of growing: traditional with espalier.

Soil composition: Gravelly soil of morainic origin.

Vinification and Production System: 100% carbonic maceration of the grapes with saturation of carbon dioxide (fermentation of the unbroken grapes on the bunches, to obtain the reduction of the acid level and the development of special scents), soft pressing, fermentation at controlled temperature (18-20°C.), cold bottling in sterile bottling line.

Organoleptic Description: Dry, fruity and light wine, first product of the new vintage of every year.

Color: Ruby red, light and vivacious.

Bouquet: Fruity and fragrant, it bears the aroma of fruits of the forest.

Taste: Fresh, dry and aromatic.

Serving Temperature: To be served fresh at 14-15°C.

Preservation: We recommend this wine to be drunk young to retain its characteristic freshness and fragrance. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for the whole meal, goes perfectly with first courses, white meats and cheeses. Particularly recommended with chestnuts, typical fruit of the month of november, the month when the wine is released.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
9.50 g/l	5.40 g/l	0.26 g/l	70 g/l	25 g/l	25.0 g/l