SAN VEROLOMONTEBALDO BARDOLINO

Bardolino, the main wine of Lake Garda, in this version brought to its purest expression of fresh elegance, through a spontaneous vinification that respects the territory and its aromas. A wine that wants to measure itself over time, without using muscularity and concentration





Cuveè:

Corvina (80%), Rondinella (20%)

Vineyard:

Valpozzo, Costermano sul Garda, province of Verona North - North East exposition, altitude 225 masl;

Soil: Morainic, sandy-loamy, mixed with pebbles, calcareous, dating back to the last glaciation (Pleistocene).

Planting year: 2003 (guyot). Density: 4000 vines/ha

Vinification and maturation:

The grapes used for this wine are the last ones picked during the harvest, the result of long work carried out in the vineyards, eliminating superfluous leaves and bunches, to allow optimal maturation of the grapes. Once in the cellar, the destemmed grains are macerated at fresh temperature, without the addition of yeasts. After a few days the fermentation begins, which will last at least 20 days, with constant wetting of the skins. The new wine, after a few weeks in steel tank to deposit the coarse lees, begins its maturation process in terracotta and ceramic containers, which educate it on evolution. It is bottled at least 18 months after the harvest.

Tasting notes:

Balanced body, freshness, beautiful length and fruity aromas of black cherry, currant and cyclamen. A wine with a savory and taut character, tasty and pleasant, always young but with a sure aptitude for aging. The moderate alcohol content makes it easy to drink and suitable for even unusual gastronomic combinations, with delicate foods.

Main analytical data:

Alcool: 12,2 %

Residual sugars: 1 g/l Total acidity: 5,5 g/l

Total sulphure dioxide: 73 mg/l

Bottle production:

2866 numbered

Service temperature:

Summer: 8-10 °C Winter: 12-14 °C