



## BARDOLINO

denominazione di origine controllata

**Grape varieties:** Corvina 60%, Rondinella 30%, Molinara 10%

The grapes used for this wine mature late and it is necessary for there to be a good climate at the end of the season to realize the potential of these grapes. When this happens we have one of the most distinguished wines in the Italian panorama: not too deep in colour but with an intense bouquet, nuances of cherries and marasca. On the palate it has a persistent peppery, spicy character.

To ensure these characteristics the temperature of the grapes reach the 25° C and then the temperature is lowered to 22° C. The alcoholic fermentation ends in the following 10/12 days followed by the malolactic fermentation.

The wine is kept in stainless steel vats and bottle in March.

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