



## SANTA LUCIA

Bardolino superiore  
denominazione di origine controllata

**Grape varieties:** Corvina 60%, Rondinella 25%, Marzemino e Barbera 15%

The long maturation time and the delicate structure of the red grape used for Santa Lucia, mean this wine shows its individual characteristics in the best vintages.

The harvest is at the end of October and the grapes, after destalking, are fermented for nearly 10 days. Initially at a high temperature that is then lowered. Marzemino and Barbera, with a slightly different structure, are separately fermented with a longer maceration of 15 days. The blend is made after the malolactic fermentation and the ageing is done in medium sized barrels for a minimum of 3 months. The wine is bottled at the end of summer and then kept for 3 months before release.

The average yield is 50hl per ha

### **Az. Agr. Cavalchina**

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