



VILLA MEDICI

Bardolino

SUPERIORE DOCG

The sincere warmth of our friendship



PROFILE After thoroughly ripening the grapes in the vineyard and prolonged ageing in steel tanks, Bardolino Superiore is the most intense expression of the Corvina's great potential.

OPPORTUNITIES FOR ENJOYMENT Bardolino Superiore has an intense yet gentle character, a welcome guest at pleasantly convivial dinners. Pairs elegantly with meat dishes.

VINEYARDS Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING Guyot **PLANTING DENSITY** 4000/4100 vines per hectare

YIELD 70 q/ha **HARVESTING PERIOD** Late September/October

VINIFICATION AND AGEING Destemming and crushing. Fermentation on the skins in steel tanks at a controlled temperature of 25°C for about 20 days. Ageing in steel tanks.

TASTING NOTES Intense ruby red Spicy, with aromas of ripe fruit (marasca cherries) Spicy, enveloping, rich in red fruit



65% Corvina
35% Rondinella

Serving temperature:
14° - 16° C

13,5 % vol

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