

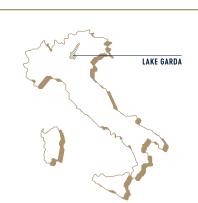


DOC

The ruby red of our lake at sunset

DOC MARIE VILLA MEDICI
Bardolino DENDMINAZIONE DI DRIGINE CONTROLLATA

PROFILE	This wine carries a very ancient history and is the typical expression of the eastern hills of Lake Garda. It is made from a blend of Corvina and Rondinella, native grape varieties from Verona. A lively, fresh, fruity red wine, it is much appreciated because it is soft and light.			
OPPORTUNITIES FOR ENJOYMENT	This is an everyday wine that, according to our ancestors, 'enlivens the spirit'. It is ideal with second courses of meat or cold cuts. We like to drink it with tripe Parmesan, as is tradition at the old agricultural fair in Sommacampagna.			
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	110 q/ha	HARVESTING PERIOD	September/early 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.			
TASTING NOTES	® Ruby red	Sine, with aromas cherry and blackl		





65% Corvina 35% Rondinella



Serving temperature: 14° - 16° C



13 % vol

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