



Bardolino

DOC

The ruby red of our lake at sunset



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

 Fine, with aromas of cherry and blackberry

 Intense, soft, lively



65% Corvina
35% Rondinella



Serving temperature:
14° - 16° C



13 % vol

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