



BARDOLINO DOC CLASSICO

Red Wines

Alcohol:	12% VOL.
Area Of Production:	REGION: VENETO. HILLY CLASSIC AREA ON THE EASTERN SHORES OF LAKE GARDA. VILLAGES OF BARDOLINO, LAZISE, CAVAION AND GARDA
Grapes:	FROM RED GRAPES CORVINA (50%), RONDINELLA (40%) AND MOLINARA (10%). SYSTEM OF GROWING: TRADITIONAL WITH PERGOLA AND ESPALIER
Soil Composition:	GRAVELLY GROUNDS OF MORAINIC ORIGIN
Vinification And Production System:	SOFT PRESSING, FERMENTATION FOR 5-6 DAYS AT CONTROLLED TEMPERATURE (18-20°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS, COLD BOTTLING IN STERILE BOTTLING LINE
Organoleptic Description:	DRY RED WINE, FRESH AND LIGHT, SUITABLE FOR EVERY OCCASION
Color:	RED, LIGHT RUBY
Bouquet:	VINOUS, DELICATE AND FRAGRANT
Taste:	DRY, PLEASANT, AROMATIC AND MELLOW
Serving Temperature:	TO BE SERVED FRESH AT 15-16°C.
Preservation:	TO BE DRUNK YOUNG. STORE IN A FRESH, DRY AND DARK PLACE
Gastronomic Suggestions:	WINE FOR THE WHOLE MEAL, GOES PERFECTLY WITH FIRST COURSES, WHITE MEATS AND CHEESES

Total acidity:	5,10 g/l
Sugar:	5,90 g/l
Total SO2:	76 mg/l
Free SO2:	25 mg/l
Net dry extract:	23,7 g/l
Volatile acidity:	0,31 g/l



CANTINE LENOTTI
LAZISE - VERONA

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