



Bardolino

denominazione di origine controllata

PRODUCT OF ITALY



Obtained by the traditional method of maceration and fermentation on the skins for 10 days at controlled temperature (between 22° and 25°) in small stainless steel tanks.

APPELLATION: Cavalieri Reali Bardolino DOC 2017

GRAPE VARIETY: Corvina 55%, Rondinella 30%, Molinara 15%.

PRODUCTION AREA: Vineyards in the areas of the towns and villages of Castelnuovo del Garda, Caprino, Rivoli Veronese, Affi, Sommacampagna, Bussolengo, Peschiera del Garda and Valeggio.

CAPACITY: 0,750 lt.

VOLUME: 12% vol.

RESIDUAL SUGAR: 2 gr/lt.

TASTING NOTE: Typical brilliant red Veronese wine, with delicate notes of red fruits. It is slightly spicy with freshness and a very easy-drinking style. This wine is best served when young and cool.

SERVING SUGGESTION: It matches pastas, grilled meat, fish and cheese.

SERVING TEMPERATURE: 16-18°C.