

Bardolino Classico DOC 2022



Producer and bottler: Le Morette/Azienda Agricola Valerio Zenato - Viale Indipendenza - San Benedetto di Lugana - 37019 Peschiera del Garda (Verona) - Italia - +39 045 7552724

Quality Designation: Denominazione di Origine Controllata (DOC)

Grape varieties: Corvina (65%), Rondinella (30%) and Molinara (5%).

Sensory characterization: A fragrant, harmonious, lasting flavour and a light vinous bouquet. The flavour is well-balanced, dry and spicy with a slightly bitter finish.

Colour: Star-bright pale ruby.

Alcohol content: 12.5 % Vol.

Acidity: 5.7 g/l

Closure type: Screw cap.

How to serve: Bardolino is, by its very nature, a fine wine for all the meal, exalting the characteristics of all cuisine from boiled meats to roasts.

Recommended serving temperature: Between 15 and 16°C. Uncork bottle immediately before serving.

Allergens: Contains sulphites.

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