



# BORDENIS

## BARDOLINO

### CLASSICO DOC



The grapes for this wine have been grown in the estate's own six-hectare vineyard since 1975.

#### VARIETIES

Corvina, Rondinella.

#### PRODUCTION DISTRICT

The vineyard overlooks Lake Garda, in the municipality of Bardolino.

#### ALTITUDE AND ASPECT

The vineyards face south-east and are located 130 metres above sea level.

#### TYPE OF SOIL

The stony soil, eroded by the Würm glaciation, is very lean but rich in calcium, with a high gravel content, enabling grape yields of just 8,000–10,000 kg per hectare. This plot is widely considered an example of the finest vineyard management in the classic area of Bardolino and is used as a benchmark by the local associations for monitoring soil and climate conditions and ripeness of the grapes.

#### TRAINING SYSTEM

Vertical trellised with Guyot pruning and a planting density of 5,000 vines per hectare.

#### HARVEST

The grapes are handpicked at the end of September.

#### WINEMAKING METHOD

The very ripe grapes are fermented whole bunch to obtain more aromatic intensity both on the nose and on the palate, with soft and silky tannins. The maceration lasts for around 15 days, at controlled temperatures with several pumping-over phases determined by the various structural and aromatic components. Fermentation takes place at controlled temperatures (20–24 °C), with cultured yeasts and in modern fermenters in order to enhance the distinctive characteristics of the grapes and their vineyards. This vinification which leaves bunches whole promotes the intensity of aromas and taste.

#### SENSORY PROFILE

Ruby red hue accompanied by a fresh, fragrant nose with pervasive notes of raspberries and morello cherries, completed by floral notes and typical spicy hints of black pepper. The fruity palate is delicate but particularly full flavoured, with good body and excellent length.

#### RECOMMENDED CELLARING

Two years in bottle, laid down in a cool, dark place.

#### FOOD PAIRING

Traditional Veneto dishes: fish soup, gnocchi with cheese sauce.  
In general: minestrone, pizza, white meats.

**ALLERGENS:** Contains sulphites.



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