



## Bardolino DOC Classico

### RED WINES

<b>Alcohol:</b>	12% vol.
<b>Area Of Production:</b>	Region: Veneto. Hilly classic area on the eastern shores of Lake Garda. Villages of Bardolino, Lazise, Cavaion and Garda.
<b>Grapes:</b>	From red grapes Corvina (65%), Rondinella (25%) and mix of different red grapes (10%). System of growing: traditional with espalier.
<b>Soil Composition:</b>	Gravelly grounds of morainic origin.
<b>Vinification And Production System:</b>	Soft pressing, fermentation for 5-6 days at controlled temperature (18-20°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.
<b>Organoleptic Description:</b>	Dry red wine, fresh and light, suitable for every occasion.
<b>Color:</b>	Red, light ruby.
<b>Bouquet:</b>	Vinous, delicate and fragrant.
<b>Taste:</b>	Dry, pleasant, aromatic and mellow.
<b>Serving Temperature:</b>	To be served fresh at 15-16°C.
<b>Preservation:</b>	To be drunk young. Store in a fresh, dry and dark place.
<b>Gastronomic Suggestions:</b>	Wine for the whole meal, goes perfectly with first courses, white meats and cheeses.

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<b>Total acidity:</b>	5,20 g/l
<b>Sugar:</b>	6.00 g/l
<b>Total SO2:</b>	76 mg/l
<b>Free SO2:</b>	25 mg/l
<b>Net dry extract:</b>	25.9 g/l
<b>Volatile acidity:</b>	0.30 g/l



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