

DOMINI VENETI

Our Valpolicella, your wines.



BARDOLINO DOC CLASSICO

Bardolino DOC Classico is one of the best-known wines of Italian viticulture both in Italy and abroad, and is light and very pleasant. The main advantage of Bardolino is its marked drinkability: with a light colour and structure, it offers an intense bouquet of fruit and effortlessly satisfies the palate. Given the fresh, dry and lively flavor and the delicate scent of red fruits, it is fantastic paired with risottos and packaged pasta with light sauces, as well as with white meats. Also very popular with pizza! Serving temperature: 14 - 16 °C.

THE VINEYARD

Located in the Bardolino Classico area on the hills around the southeastern part of Lake Garda. From 100 to 250 metres above sea level with soils of a morainic and fluvial-glacial nature. Grassy vineyard. Training system: single-sided pergola and row. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: from 8 to 20. Planting density: 3,000/4,000 vines per hectare. Average yield per hectare: 84 hl.

PAIRINGS It pairs very well with risottos and packaged pasta with light sauces. It is also pleasant with meats, especially white meats. Excellent with pizza.

VINTAGE 2018

The current climate change is placing increasingly higher demands on the professional skills of winegrowers. Rain was abundant in 2018 from the spring on, requiring a great deal of effort on the part of the winegrowers to protect the vines' health, regulate the overproduction of certain grape varieties and choose the best bunches for the harvest. A clear qualitative difference was again noted in the vines of the hills, which unlike the vines growing in the plains below, were able to let the excess water run off thanks to the slope. The grapes on these vines



GRAPES



65% Corvina
30% Rondinella
5% Molinara



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

14-16 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: between the end of September and the beginning of October, exclusively hand-picked. Winemaking: crushing with de-stemming of the grapes. Fermentation temperature from 25 to 28 °C. Maceration for seven days with 20 minutes of punching-down three times a day. Conservation in steel vats. Complete malolactic fermentation. Stabilisation: natural.

ripened perfectly, reaching a slightly lower sugar content than in previous years, but with a better degree of ripeness, balanced phenolic content and milder acidity.