



BELLORA

*Tenuta di Naiano
since 1939*

VINEGHER FROM RED BARDOLINO WINE

CONTENT

0,5 l

PRODUCTION LAND

Hills areas around Garda lake.

GRAPE VARIETIES

Corvina Veronese, Rondinella, Molinara

PRODUCTION PROCESS

Our vinegher is obtained with a slow process of fermentation from a particular selection of Bardolino wine. It gets old through a long timing of improvement in Rovere's barrels.

ACIDITY

7,5 g/1 l (acetic acid)

TASTING NOTES

*Pinky and clear colour, intense aroma.
Delicated taste correctly acid and harmonic with a particular fragrance due to the wood where the vinegher is improved.*

FOOD PAIRINGS

Due to the balanced acidity our vinegher is perfect for daily kitchen uses. It is ideal for appetizers, dressed salades and vegetables.



WWW.BELLORA.WINE

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