



BELLORA

since 1939

“LE BARBERE” BARDOLINO CLASSICO D.O.C.

APPELLATION

Bardolino D.O.C.

VINEYARD LOCATION

Veneto, province of Verona, hillside location around Garda Lake on morainal land of fluvioglacial origin.

GRAPE VARIETIES

Corvina Veronese 50%, Rondinella 35%, Molinara 15%

VINIFICATION

Manual harvest takes place in the first half of September followed by soft pressing of de-stemmed grapes.

FERMENTATION

In stainless steel tanks at a controlled temperature (26-30°C / 79-86°F) for 8-10 days with daily pumping over. Malolactic fermentation in December.

AGEING

In stainless steel tanks for 3 months, then aged for 2 months in the bottle before being released on the market.

ALCOHOL CONTENT

12,50 % Vol.

TOTAL ACIDITY

6,05 g/l.

RESIDUAL SUGARS

4,90 g/l.

TASTING NOTES

A deep ruby red colour with purplish-blue highlights. The nose is dominated by small woodland berries followed by spicy hints of pepper and wild rose. It is dry and harmonious on the palate, with a winning combination of elegance and easy-drinking style.

FOOD PAIRINGS

It pairs well with all kinds of pasta dishes (with meat, fish or vegetable sauces), risotto and stuffed pasta such as ravioli. It is an excellent accompaniment to soups made with pulses and the Veneto speciality, pasta and bean stew. It also goes well with white and red meat. On Garda Lake, Bardolino is drunk with lake fish dishes, risotto with tench and grilled eel.

SERVING TEMPERATURE

15-16 °C (59-61°F)



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BELLORA WINE – LOCALITÀ NAIANO SN - 37010 CAVAION VERONESE (VR) ITALY

TEL. +39 045 6267059 – EMAIL: INFO@BELLORA.WINE