



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Produced along the southeast coast of Lake Garda between Bardolino and Pe-schiera townships, this wine is made by vinifying Corvina Veronese, Rondinella, and Molinara grapes on their skins. It's a youthful wine, ruby red in color, with hints of violet and fruity notes on the nose.



GRAPE VARIETIES

65% Corvina, 25% Rondinella, 10% Molinara

LOCATION & CHARACTERISTICS OF THE VINEYARD

between Bardolino and Peschiera; the vineyards lie in the foothills south-east of Lake Garda

AVERAGE ALTITUDE OF THE LAND

100-150 m a.s.l.

TYPE OF SOIL

limy clay, morainic, rich in rock fragments

TRAINING SYSTEM

pergola and guyot. 2,700-3,000 vines per hectare

AVERAGE AGE OF THE VINEYARD

30 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

120 hundredweight

PERIOD AND METHOD OF THE HARVEST

end of September, beginning of October

VINIFICATION

once the grapes have been destemmed and pressed, they are left to ferment for 10 days in steel tanks at a temperature of 26°C. At the end of the fermentation, the wine is separated from the skins by soft pressing

COLOUR

ruby red

BOUQUET

hints of cherry and violet, delicate

TASTE

dry, savoury with hints of almonds, harmonious

SERVING TEMPERATURE

14-16°C

ALCOHOL

12,5 % Vol.

GASTRONOMICAL COMBINATIONS

excellent with first courses, white meat and mild cheeses