

# LA SERRA

## BARDOLINO

DENOMINAZIONE  
DI ORIGINE CONTROLLATA  
CLASSICO

### PRODUCTION AREA

Classic Bardolino area. In the vineyards located in the municipalities of Lazise and Bardolino hills, east of Lake Garda, which have glacial-morainic origins.

### GRAPE VARIETIES

Corvina (55%), Rondinella (35%), Molinara (10%).

### YIELD

Each 100 kg of grapes 70 litres of first pressing.

### CONTENTS

Alcohol 12.5% by Vol.  
Total acidity 5.5-6‰.  
Net dry extract 24-25‰.

### REFINEMENT

In stainless steel vats and about 3 months in the bottle..

### SENSORY IMPRESSIONS

Ruby red colour. Vinous, fruity and delicate bouquet. Dry, savoury and fresh taste.

### SERVING INFORMATION

18° C.

### DINING ACCOMPANIMENT

Young salami and cold cuts, soups, white meat

### LONGEVITY

2 to 3 years.

*Please store away from light and heating, laid down in a cool place.*

