

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.

