

LA SERRA

BARDOLINO

DENOMINAZIONE
DI ORIGINE CONTROLLATA

PRODUCTION AREA

Bardolino, to the east of Lake Garda.

GRAPE VARIETIES

Corvina 55%, Rondinella 25%, Molinara 20%.

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12% Vol.

Total acidity about 5.50 g/l.

AGEING

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

SENSORY IMPRESSIONS

Ruby red colour. Fruity and floral bouquet.
Dry and harmonic taste.

SERVING INFORMATION

16° 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.*