

CASARETTI

OLTE LONGHE BARDOLINO CLASSICO DOC

PRODUCTION AREA

Traditional wine growing region of Bardolino (on the eastern shore of Lake Garda)

SOIL

Morainic hills

YIELD PER HECTARE

Approx. 80 l/ha

GRAPE VARIETIES

80% Corvina, 20% Rondinella

COLOUR

Ruby-red

HARVEST

By hand

PRODUCTION METHOD

Traditional vinification on the skins with 8-10 days maceration; a délestage in the morning and a pumping over in the evening

AGEING

About a year in 20 hl oak barrel. Afterwards at least 6 months in the bottle.

ALCOHOL CONTENT

13%

