

CASARETTI

La Nogara BARDOLINO DOC CLASSICO

PRODUCTION AREA

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

SOIL

Morainic hills

YIELD PER HECTARE

Approx. 100 l/ha

GRAPE VARIETIES

70% Corvina, 25% Rondinella, 5% Sangiovese

COLOUR

Vivid ruby-red

BOUQUET

Intense, fruity and lightly vinous

TASTE

Full, fragrant and harmonious

HARVEST

Selective hand-harvest of the best, optimal ripe grapes

PRODUCTION METHOD

Traditional vinification on the skins with 8-10 days maceration

AGEING

At least 6 months in stainless steel tank

DRINKING SUGGESTION

Best drunk within 3 years. Serving temperature: between 15°C and 16°C.

FOOD PAIRING SUGGESTION

Pasta dishes with sauces, red meat, soft cheese and cured meats

ALCOHOL CONTENT

12.5%

