

RE TEODORICO

Bardolino doc



VARIETY: Corvina, Molinara, Rondinella

VINEYARD: hills to the east of Lake Garda, which is characterised by its lake microclimate and Morainic soils.

HARVEST: September

VINIFICATION: classical red wine fermentation with maceration for five/seven days, accompanied by skilful pressing.

AGEING: stainless steel tank

APPERANCE: ruby red

NOSE: delicate with fruit aromas.

PALATE: dry, sapid and fresh

ALCOHOL CONTENT: 12% vol.

FOOD MATCHING: This wine goes well

with all meat based dishes

SERVE:It is recommend to serve at

temperature of 18°C

