

Bardolino Superiore D.O.C.G. "Riflesso"



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Corvina Veronese, Marzemino, Rondinella.
Harvest	Late end of October
Yield per Hectare	60 HL
Vinification	Fermentation on the skins at a controlled temperature. Ageing for 24 months in mid-sized cask and 6 months in the bottle.
Country of origin	Produced and bottled in Italy
Colour	Intense ruby red.
Aroma	Complex with hints of ripe fruit, undergrowth and cherry.
Tasting notes	Flavour full of good body, tannin-rich to be right amount.
Serving suggestion	Roasts, red meat, game and mature cheeses.
Serving temperature	18°C
Alcohol by volume	13,5% vol.
Italian environmental labelling	VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
Nutritional values	Under preparation Contains sulphites