

Bardolino

i Classici

Doc Classico

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

Corvina
Rondinella

Grape harvest:

hand picking
in one harvesting session

Vinification techniques:

traditional skin fermentation
for 4-6 days

Ageing:

in stainless steel vats

Wine analysis:

alcohol content 12.5 % vol.

Colour:

medium intensity ruby red

Bouquet:

fine, delicate,
with hints of flowers

Palate:

velvety, full flavoured
and harmonic

Food and wine pairing:

recommended with pasta
in rich sauce, risotto,
white meat, soft cheese

Service suggestions:

wine to be best enjoyed
within 2 years from bottling

Service temperature:

15°-16°C



ZENI
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA
via Costabella, 9 - Tel +39 045 7210022
www.zeni.it - info@zeni.it

