

# Bardolino Superiore

## *speciali*

### Docg Classico

**Vineyard location:**

Bardolino Classico zone  
(eastern shore of Lake Garda)

**Soil:**

hilly soils of morainic origin

**Grape varieties:**

Corvina  
Corvinone  
Rondinella

**Grape harvest:**

late harvest performed  
when the grapes have  
reached optimum ripeness

**Vinification techniques:**

traditional skin fermentation  
followed by 2-3 weeks maceration

**Ageing:**

in oak barrels for one year,  
depending on the vintage,  
followed by a short stay  
in stainless steel vats

**Wine analysis:**

alcohol content 13.5 % vol.

**Colour:**

deep ruby red

**Bouquet:**

warm, with hints of ripe  
red berry fruit and spicy notes

**Palate:**

full-bodied, mouth-filling  
and pleasantly tannin-rich

**Food and wine pairing:**

recommended with pasta  
with sauce, red meat, cheese,  
various kinds of cold meats  
and salami, roast meat

**Service suggestions:**

wine to be best enjoyed  
within 4 years from bottling

**Service temperature:**

16°-18°C



**ZENI**  
1870

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

