



Bardolino Classico DOC - 100% Organic - 2016

"Azienda Agricola Roccolo del Lago", is situated in the hillside area of the Garda Lake and is the result of the cooperation between "Giuseppe Campagnola Spa" and "Tenute Agricole Francesco Righetti".



Region. Verona, Veneto.



Vineyards. From 30 hectares of vineyards planted in morenic soils and situated in the hills of Classic Bardolino Area, in Saline and Colombare of Lazise. Grapes are grown in full respect of the territory with a **Certified Organic Agriculture**.



Grapes. Corvina and Rondinella, intensity of 3500-4000 plants/ha. Training system: spurred cordon.



Vilification. Handly harvest of the grapes. Soft pressing and fermentation at controlled temperature.



Tasting Notes. Ruby red color. Fresh and fruity bouquet (plum and cherry). Harmonious, full bodied, pleasant taste.



Analysis. Alcohol: 13% Vol.; Total Acidity: 5,9; Residual Sugar: 5 g/l.



Food Pairings. Ideal with pasta, risotto, tortellini, meats and cheeses. In the Fall try the original pairing with chestnuts. We recommend to serve at 15 - 16 °C.



Bottle. "Sophia" 750 ml (in box of 6 bt).

