



**FARINA**  
VINI PREGIATI IN VALPOLICELLA

## BARDOLINO CLASSICO DOC

The red grapes of this superior wine come from the vineyards located on the Moreniche Hills, East of Lake Garda in the area known as Classica. Refined, elegant and delicate and not overly demanding, it has a good structure and a lively personality.

<b>GRAPE VARIETIES:</b>	60% Corvina, 25% Rondinella, 15% Molinara and Rossara
<b>VINEYARDS LOCATION:</b>	The hills East of Lake Garda, Classica area
<b>EXPOSURE AND ELEVATION:</b>	North/South-East, 300 m a.s.l.
<b>SOIL:</b>	Morainal-Volcanic-Calcareous
<b>GROWING TYPE AND PLANTATION DENSITY:</b>	Pergola (3800 vines/hectare), Casarca type espalier and Guyot (4500 vines/hectare)
<b>HARVEST:</b>	Manual harvesting from mid september
<b>VINIFICATION:</b>	Pressing and destemming are carried out immediately after harvesting, two days of cold maceration and fermentation never above 25°C, final racking.
<b>AGEING:</b>	100% stainless steel, following refinement in the bottle
<b>ORGANOLEPTIC NOTES:</b>	Bright ruby red color. Wild rose, violet and iris when young, then fruity of sour cherry and raspberry. It's sapid, pleasantly dry, light, harmonic.
<b>ANALYTICAL DATA:</b>	Alcohol: 12% vol. Sugar: 4 g/l Total acidity: 5,90 g/l Volatile Acidity: 0,20 g/l Dry extract: 25,30 g/l
<b>SIZE (L):</b>	0,750
<b>PAIRINGS:</b>	Suitable for "strong" starters, main courses and white meat dishes