

POGGIO
delle
GRAZIE



BARDOLINO

DOC



GRAPE VARIETY

80% Corvina
20% Rondinella

ALCOHOL BY VOLUME

12,5%

VINEYARDS & TERROIR

Region Western Veneto – Lake Garda
Climate Mild – mitigated by the lake
Altitude 200 meters a.s.l.
Soil Clay – calcareous – moranic origin

APPEARANCE

Clear red ruby color with violet reflections.

OLFACTORY

Scents of red fruits as raspberries and strawberries.

GUSTATORY

Medium-bodied and resolute taste with aromatic notes of fruit well lined to a tannin in constant elegant evolution. Hints of licorice and pepper.

FOOD PAIRINGS

First courses, soups, simple meat dishes, cold cuts and medium aged cheeses.

AGRONOMIC - VINEYARD

Full organic practice, with low yield. Grapes are handpicked and immediately processed.

WINEMAKING - CELLAR

After a brief cold maceration, a slow spontaneous (natural) fermentation without the use of selected yeast takes place. Temperature controlled and daily grape skins processing (follatura), originates an elegant good structured wine. Spontaneous malolactic fermentation. Wine is bottled without filtration.

REFINEMENT

Bottle – 6 months