

# Bardolino

Denominazione di Origine Controllata  
Classico



# CESARI

FINE WINES OF VERONA

## TYPE

Dry red wine.

## PRODUCTION AREA

Moreanic hills in the area of Lake Garda, classic zone of Bardolino, province of Verona.

## GRAPE VARIETIES

Corvina 65%

Rondinella 15%

Negrara - Rossignola 20%

## PRODUCTION

Harvest time within September and October. Vinified in red with maceration on the skins that lasts for 8 days, afterwards malolactic fermentation takes place. It remains in stainless steel tanks for a period of 4 months until bottling. After a short rest in the bottle, it is released to the market.

## ORGANOLEPTIC DESCRIPTION

Light ruby colour with purple hues on the rim.

Fruity with a delicate violet and cherry note.

On the palate it is smooth, fruit-forward, dry and savoury with a vibrant acidity.

## PAIRINGS

It pairs well with pasta dishes, white meats and mild cheese.

## SERVING TEMPERATURE

16° / 18°C



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Cesari Vineyard



Gerardo Cesari



Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.