

LE MORETTE BARDOLINO CLASSICO DOC 2019



WINEMAKING NOTES

Hand-harvested at the end of September. Fermented in stainless steel tanks, at a controlled temperature of 26°C, with an 8 day maceration with skin contact. Aged for a further two months in bottle before release.

APPEARANCE, AROMA AND TASTING NOTE

A wine of ruby red colour, sometimes prone to cerasuolo. It presents pleasant fruity scents, endowed with juvenile fragrance. Light-bright rose in colour with a fragrant, fresh and fruity flavour. It has a dry taste, full of balance and with delicate spicy notes, it is endowed with a good persistence. It is a wine for all occasions which favours tasty white meat and red meat, although, in this case, with delicate flavours.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	Red wine
Producer:	Le Morette
Wine Name:	Bardolino Classico DOC
Vintage:	2019
Principle Grape (%):	Corvina (65)
Secondary Grape (%):	Rondinella (30)
Tertiary Grape (%):	Molinara (5)
Closure:	Cork
ABV (%):	12.50
Acid (g/L):	5.70
pH:	3.35
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

Veronelli 2021:	2 stars
Gambero Rosso:	2 Bicchieri