



## TERRE DI CAVAGION Bardolino Classico Superiore

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**Classification:** Bardolino Classico Superiore D.O.C.G.

**Type of wine:** dry red

**First vintage produced:** 2001

**Production zone:** 25 hectares of vineyards in the hills of Cavaion Veronese, in the hinterland of Lake Garda: this is the heart of the historic Bardolino Classico zone

**Type of soil:** clay mixed with limestone, typical of the morainic hills of glacial origin

**Grapes:** Corvina 65%, Rondinella 15%, Cabernet 10% and Merlot 10%

**Training system:** Guyot

**Yield per hectare:** 8,000 kilos

**Harvest period:** the beginning of October

**Vinification:** maceration on the skins for 10 days and temperature-controlled fermentation at 23°-25° C

**Maturation:** one year in large oak casks and further bottle-ageing for 3 months before release

**Number of bottles produced:** 25.000

### TASTING NOTE

**Colour:** a deep, brilliant ruby red

**Nose:** intense hints of succulent cherries and berry fruits (blackberries, redcurrants), accompanied by spicy notes and faint nuances of pipe tobacco

**Flavour:** dry yet rounded, with rich fruity sensations, an elegant spiciness and a delicate almond-like aftertaste. This wine is remarkably characterful and, at the same time, easy-to-drink

**Serving suggestions:** an ideal match for typical Veronese cuisine (mixed boiled meats with *pearà* sauce, or with *tortellini* di Valeggio), it is also excellent for accompanying meat ravioli and roast, braised or stewed meats. It goes very well with mature cheeses (Monte Veronese, Asiago, Parmigiano Reggiano, Grana Padano)

**Note:** the Veneto's first D.O.C.G. red wine, it can even be aged for a few years

**Alcohol:** 13% vol