



## VIGNA MORLONGO

### Bardolino Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

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

**Type of wine:** dry red

**First vintage produced:** 1987

**Production zone:** 15 hectares in the south-facing morainic hills at Cavaion Veronese, in the hinterland of Lake Garda, at the heart of the historic Bardolino Classico zone

**Type of soil:** clay mixed with limestone, typical of the morainic hills deposited by the glaciers that formed the area of Lake Garda

**Grapes:** Corvina 55%, Rondinella 30%, Corvinone 15%

**Training system:** Guyot

**Yield per hectare:** 11,000 kilos

**Harvest period:** end of September–beginning of October

**Vinification:** obtained by the traditional method of maceration and fermentation on the skins for 10 days at controlled temperatures (between 22° and 25°C). It matures for one year in small stainless steel tanks so as to preserve the wine's fruity fragrance, and then spends a further period in bottle prior to release

**Number of bottles produced:** 45.000

## TASTING NOTE

**Colour:** bright ruby red

**Nose:** delicately fruity and fragrant, with notes of cherries, strawberries, raspberries, redcurrants and hints of spices

**Flavour:** dry yet rounded, and characterized by the same sensations of succulent red fruits and berries that are to be found on the nose. It is lightly spicy, with balance, freshness and a very easy-drinking style

**Serving suggestions:** an extremely versatile wine, it can be drunk throughout a typical Italian meal: with assorted hors d'oeuvres, pasta in sauce, risotto, ravioli, pasta and bean or other pulse-based soups, grilled or stewed white meats or boiled meats in general. Also try it – rather cool – with stewed fish or polenta and *baccalà* (dried salted cod)

**Note:** it should preferably be drunk young and may also be served cool

**Alcohol:** 12.5% vol