



**AGRICOLA F.LLI TEDESCHI**

[www.tedeschiwines.com](http://www.tedeschiwines.com)

## BARDOLINO CLASSICO DOC

This wine is produced from the same grapes that are used for making Valpolicella wine, grown in the Classica del Bardolino area, which includes the municipalities of Bardolino, Garda, Lazise, Affi, Costernano and Cavaion. The area around Lake Garda is a particularly charming one, thanks to lush green vineyards and silvery olive trees.



ESTRATTO DA BOTTIGLIA AGRICOLA F.LLI TEDESCHI S.P.A. - REGIONE VENETA - ITALIA - PRODOTTO IN  
VALPOLICELLA (VI) - ITALIA - DENOMINAZIONE DI ORIGINE CONTROLLATA - CLASSICO

### Vineyard notes

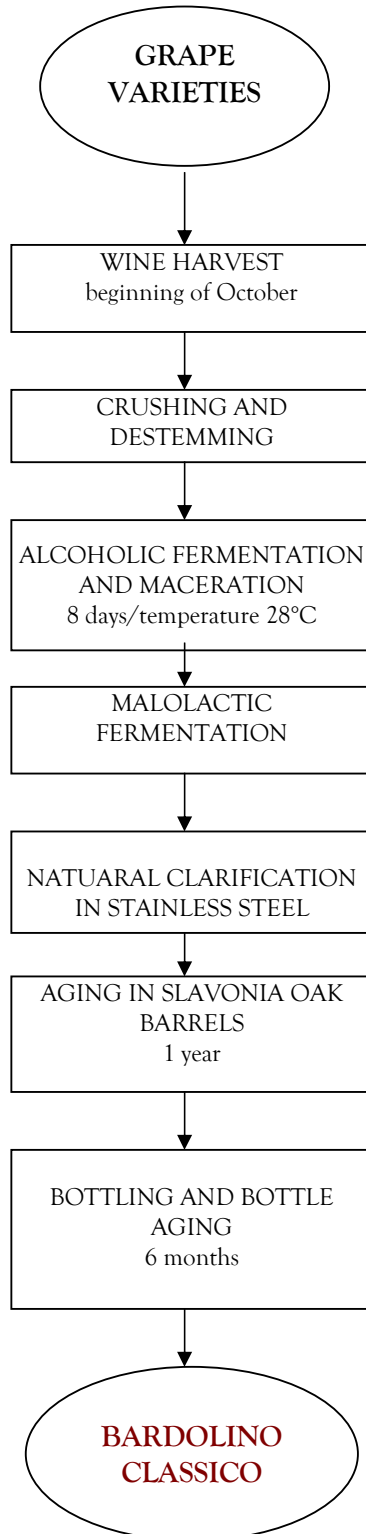
Soil	Loose limestone terrain
Vine density	2500 vines per hectare
Vineyard age	25 years
Cultivation	Trent small bower
Pruning	14-18 buds/plant
Production	10000 kg/hectare
Grape varieties	<ul style="list-style-type: none"><li>• 30% Corvina</li><li>• 30% Corvinone</li><li>• 30% Rondinella</li><li>• 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella.</li></ul>



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### Winemaking technique



### Description of the wine

Color	Strong ruby red. Clear and transparent.
Bouquet	Fresh with notes of cherry amalgamated with notes of wood.
Flavor	Good body and structure. The after-taste confirms the notes in the bouquet. A pleasing and elegant Bardolino.

Can be kept for 3/4 years.

**Combinations:** an all-dinner wine.

Serve at 15°C: