

MENEGOTTI



## BARDOLINO

**GRAPES:**

CORVINA 60%, RONDINELLA 40%

**FERMENTATION AND AGEING:**

IN STAINLESS STILL FOR 3 MONTHS.

**ORGANOLEPTIC DESCRIPTION:**

RUBY RED COLOUR. VINOUS FRAGRANCE WITH FRUITY OVERTONES, SUBTLE. LEAN, SAPID AND ZESTY FLAVOUR.

**MATCHING:**

COLD CUTS, SOUPS, WHITE MEAT.

**MINIMUM ALCOHOL CONTENT:**

12.5% VOL.

**SERVICE TEMPERATURE:**

16° C

**APPELLATION:**

BARDOLINO D.O.C.

