



SARTORI

Bardolino DOC



Area of Production

Vineyards in the hills of the east side of lake Garda.

Soil Composition

Morainic from glacial origin

Grapes

40% Corvina Veronese

40% Rondinella

20% Molinara

Vinification

Soft pressing with skin maceration for 4 days at controlled temperature.

Characteristics

Bright red in colour, with a fruit bouquet, is has a round, subtle flavour

Food matching

An ideal accompaniment for cured meats, first courses, and white meats.

Item Code

750 ml BARDB06VMU

1000 ml BARDC06VMU

1500 ml BARDD06VMU