

Pal del Vo'

BARDOLINO CLASSICO DOC

Since the 15th century, the Pal del Vo' pole has been a point of reference for fishermen and boats on Lake Garda. A wine that is a symbol of this area and a tribute to its traditions.



PRODUCTION AREA

Gardesane Moraine Hills in the Municipality of Lazise.



SOIL

Gravelly-sandy soil of morainic origin.



ALCOHOL CONTENT

12,5 % vol



GRAPE VARIETIES

Corvina, Rondinella.



HARVEST

Harvested by hand in the last ten days of September.



VINEYARDS

Vines planted in rows with double arch training system.



AGEING

In stainless steel tanks.



BOTTLE CAPACITY

750 ml



SERVING TEMPERATURE

14-16°C

Vinification

Destemming and fermentation on the skins for 8-10 days, with continuous pumping over at a controlled temperature of 18°C, followed by pressing and ageing in stainless steel tanks.

Description

Enticing aromas of cherry and flowers on the nose. Soft and compact on the palate. Very fruity finish, harmonic and well-balanced.

Pairings

Pairs well with a variety of first courses and light second courses.