

# Pal del Vo'

BARDOLINO CLASSICO DOC

The Pal del Vo' pole has been a landmark for anglers and boats on Lake Garda since the 15<sup>th</sup> century. It is a tribute to tradition, a wine that is a symbol of this territory.



## PRODUCTION AREA

Moraine hills of Lake Garda located in the municipality of Lazise.



## SOIL

Gravelly-sandy soil of morainic origin.



## ALCOHOL CONTENT

12,5 % vol



## GRAPE VARIETIES

Corvina,  
Rondinella.



## HARVEST

Manual harvesting in the last ten days of September.



## VINEYARDS

Double guyot vine training system.



## AGEING

Steel.



## BOTTLE CAPACITY

750 ml



## SERVING TEMPERATURE

14-16°C

## Vinification

The grapes are destemmed and left to ferment on the skins for 8-10 days. During this time, the wine is continuously pumped over at a controlled temperature of 18°C. Once this stage is complete, the must is pressed, and the wine is then aged in steel.

## Description

The wine has a brilliant cherry colour. It has an open nose with cherry and floral sensations. On the palate, it is soft and compact. The finish is fruity, harmonious, and well-balanced.

## Pairings

This wine is highly versatile and is an excellent accompaniment to a variety of dishes. It is particularly well suited to light main courses and complements a wide range of first courses. Consider pairing it with freshwater fish.