

gorgo

*...la terra ...la tradizione
...l'innovazione*

Bardolino Superiore D.O.C.G. Podere Monte Maggiore

Bardolino Superiore d.o.c.g., denomination of controlled and guaranteed origin, is the emblem of the wine estate: "pride in traditions and the courage to renovate". We have selected a particularly suited micro-area, we have limited the grape-hectare and grape-wine yield, we have followed a different vinification and ageing method to give life to a rich wine, with a full-bodied structure to stand the passing of time without losing its distinguishing gentle and fruity features deriving from the grapes of local varieties.

Vines: Corvina, Rondinella, Molinara.

Training system and yield: Gujot - 90q/ha with max wine yield by 70%.

Vinification: Overripe grapes from the vineyards, maceration on the skins for 10 days with controlled-temperature fermentation between 25/28°C.

Ageing: 12 months: partially in stainless steel vats and partially in barrique, followed by bottle ageing.

Colour: Intense ruby red, almost purple.

Bouquet: Intense scent of red fruits, mostly ripe cherry and marasca.

Flavour: Velvety and full-bodied, intense but never common.

Alcohol level: 12,5% vol.

Food matches: Rich first courses red meats, tasty cheese.

Serve at 16/18°C.

