



San Michele

BARDOLINO

D.O.C.

Made with organic grapes

GRAPE VARIETIES

Corvina, Rondinella.

PRODUCTION AREA

Bardolino classico (eastern shore of Garda Lake).

VINIFICATION PROCESS

Fermentation in steel at a low temperature.

AGEING

In steel.

BOTTLING

4 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: brilliant ruby red.

Aroma: pleasantly fruity, cherries, with a hint of flowers.

Taste: soft, harmonious dry.

SERVING TEMPERATURE

15 – 16 °C.

SERVING SUGGESTIONS

Light red wine to accompany appetizers, first courses, white meats such as chicken and turkey. It can also be served with seconds courses of fish such as pike, trout and other fresh water fish.