

# VILLA CORDEVIGO

## VILLA CORDEVIGO BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO BIOLOGICO



**Classification:** Bardolino doc classico organic

**Type of wine:** red

**First vintage produced:** 2015

**Production zone:** organically-grown grapes cultivated in the vineyards of the Villa Cordevigo estate, in Cavaion Veronese

**Type of soil:** clay mixed with pebbles, typical of the morainic hills deposited by the glaciers that formed the area around Lake Garda

**Main grapes:** Corvina, Rondinella, Corvinone

**Training system:** Guyot

**Yield per hectare:** approx 11.500 kilos

**Harvest period:** second half of September

**Vinification:** fermentation and skin-contact maceration for about 10 days

**Maturation:** in stainless steel tanks

### TASTING NOTE

**Colour:** ruby red with garnet reflections

**Nose:** spicy notes on the nose, especially black pepper, followed by hints of flowers (violets) and ripe cherries

**Flavour:** rich, smooth and tangy on the palate, with a very easy-drinking style

**Serving suggestions:** an extremely versatile wine, it can be drunk throughout a typical Italian meal: with assorted hors d'oeuvres, pasta in sauce, risotti, ravioli, pasta and bean or other pulse-based soups, grilled or stewes white meats and boiled meats in general. Also try it – rather cool – with stewed fish or polenta and baccalà (dry salted cod)

**Alcohol:** 12,5% vol

**Serving temperature:** 16°-18°C