

## Bardolino DOC - Cavalchina



### The Producer:

The Bardolino region hugs the southeast side of Lake Garda with the town of Bardolino sited on the edge of the Lake itself. Until the beginning of the 19th century it was common practice to make Bardolino by fermenting it in holes in impermeable rocks and covered by stone slabs. The grapes used in the blend are the same as for Valpolicella, Corvina for body and colour and Rondinella to give it the distinctive grassy flavour.

### The Wine:

Grapes: 60% Corvina, 30% Rondinella, 10% Other  
Area: From the Cavalchina vineyards just outside the town of Custozza, near Verona.  
Av. age of vines: 25 years  
Vine density: 5,500 per ha.  
Training System: Guyot  
Yield: 80hl/ha  
Vinification: The must is fermented on the skins for 3 days at 28°C, the temperature is then lowered to 25°C for 1 day and then for a further 8-10 days at 20°C the skins are then removed and fermentation is completed.

### Tasting Notes:

- This is what real Bardolino is all about. An earthy, zesty, cherry palate and a delicious, lively finish.  
- Luciano Piona's estate south of Lake Garda makes liquid Italy. His wine's, among the region's best, are always understated but deliver on flavour that is so typical of Italy, a distinct herbal nose and ripeness of fruit. This is what real Bardolino is all about. An earthy, zesty, cherry palate and a delicious, lively finish.

Code: 1034  
ABV: 12,5%  
Pack: 6x75cl  
Vegan: No  
Vegetarian: No  
Closure: Screwcap

