



C A S E T T O



BARDOLINO SUPERIORE CLASSICO DOCG

Production Area: Bardolino Classic area, Lake Garda east shore.

Soil Composition: hill soils of morainal origin.

Grapes: Corvina, Rondinella, Corvinone, Cabernet Sauvignon, Merlot.

Alcohol Content: 13,5% Vol.

Colour: intense ruby red.

Bouquet: warming, with hints of red-ripe-fruit and spices.

Taste: full, wraply and lightly tannic.

Harvest: in September, grapes need to be fully riped and little dried.

Vinification and Production methods: maceration on the skins for 2-3 weeks with traditional vinification.

Aging: in durmast barrel for six months and successively in stainless steel vats.

Preservation: store in a dry and dark place.

Serving suggestions: needs to be served at 16-17°C temperature.

Food combination: we advise to pair it with tasty pasta, red meat (raw or not) and aged cheeses.

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