

LE FRAGHE BARDOLINO DOP

GRAPES	Corvina and Rondinella
PRODUCTION AREA	Veneto region- CommuneS of Affi, and Cavaion Veronese
VINEYARDS AGE	15 years
ELEVATION AND ORIENTATION OF VINEYARDS	190 m. - South
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	90 q/ha
PLANT DENSITY	5,000 strains/Ha
ABV	12.0%
SERVING TEMPERATURE	15 °C (59 °F)
RECOMMENDED WINE GLASS	Riedel Overture series: Red Wine 6408/00
CELLARABILITY:	2-3 years

TECHNICAL SHEET

The two grape varieties, Corvina and Rondinella, are vinified separately. The maceration lasts some 7-8 days, and coincides with the fermentation period. The cap is managed daily, with a délestage in the morning and a pump-over in the evening. After the wine is drawn off, it goes through malolactic fermentation, which usually occurs in the following month, then the wine goes to stainless steel tanks, where it rests until spring, when it is bottled.

TASTING NOTES

Le Fraghe Bardolino appears a purple-tinged ruby red of medium intensity. Its rich, complex bouquet is the result of a perfect blend of fruity essences such as sweet-sour cherry and blueberry, and spicy nuances of cinnamon and black pepper. The distinctive hallmark of this wine is without a doubt the elegance that one experiences on the palate. Although this is a standard-label wine for near-term enjoyment, it displays a remarkably soft suite of tannins and a lovely balance between a judicious acidity and full, savoury flavours, characteristic of wines of this area. Nicely full bodies, it lingers long on the finish.

FOOD PAIRING

Delicious as an accompaniment to light meats and delicate-flavoured red meats, as well as young cheeses.

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LE FRAGHE

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