

*San Martino*



*dal 1918*

## **Bardolino D.O.C.**



GRAPE VARIETY: Corvina, Rondinella, Molinara, Negrara

AREA OF PRODUCTION: Veneto, hilly zone of Verona

HARVEST: september - october

YIELD PER HECTAR: 130 q.l.s

VINIFICATION: it is carried out in steel vats.

as is the following conservation phase

ALCOHOL CONTENT: 11,5 % vol.

TOTAL ACIDITY: 5%

RESIDUAL SUGAR: 9 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR light ruby red.

BOUQUET vinous with a delicate fragrance of violets.

TASTE dry, savory, slightly bitter.

### BEST SERVED WITH

It goes well with almost any kind of food and especially with white and red meats.

Serving temperature: 16-18 C°



#### **VINICOLA CACCARO SAS**

Via Finco 6, 35010 Campo San Martino (PD)

Tel. +39 049 552007

Fax. +39 049 9630780

email: [info@sanmartinowine.com](mailto:info@sanmartinowine.com)

web: [sanmartinowine.com](http://sanmartinowine.com)