

# Bardolino DOC Classico

E' il nostro *Tocco Brioso* – Vivace, diretto, mai superficiale  
A light but conscious gesture.

Tocco Brioso wins you over with its freshness and immediacy, supported by an elegant and clean texture.  
It is a wine that invites you to smile, easy to drink but never banal, as spontaneous as a shared moment.

<b>Grape Varieties</b>	60% Corvina, 25% Rondinella, 15% Molinara e Rossara
<b>Vineyard location and characteristics</b>	Eastern hills of Lake Garda, in the Southeast and North at an altitude of 300 meters
<b>Soil</b>	Moraine, volcanic and calcareous
<b>Vine training and planting density</b>	Pergola Veronese (3800 viti/ha) espalier, Casarsa and Guyot (4500 vines/ha)
<b>Harvest</b>	Manual harvest from mid- September
<b>Vinification</b>	Destemming and crushing followed by two days of cold maceration and fermentation never above 25° in stainless steel tanks. Racking e spontaneous malolactic fermentation
<b>Maturation</b>	100% stainless steels tanks, followed by bottle aging
<b>Organoleptic Characteristics</b>	Bright red ruby color with bold floral aromas of wild rose, violets and iris when young, and later dark cherry and raspberry. On the palate, pleasantly dry and light with harmonious balance
<b>Analytical Notes</b>	Alcohol: 12% vol. - Sugar: 4 g/l - Total acidity: 5.50 g/l - Dry extract: 25 g/l
<b>Size</b>	0,75 l
<b>Pairings</b>	This versatile wine is well-suited to appetizers, first-course pasta and rice dishes, and main courses of white meat or more flavorful fish and seafood. An excellent summer red
<b>Serving Temperature</b>	16° - 18° or serve slightly chilled during summer
<b>Cellaring</b>	A young drinking wine, best consumed within 3-5 years of bottling