

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.



Grape Varieties 60% Corvina, 25% Rondinella, 15% Molinara e Rossara

Vineyard location and characteristics Eastern hills of Lake Garda, in the Southeast and North at an altitude of 300 meters

Soil Moraine, vulcanic and calcarareous

Vine training and planting density Pergola Veronese (3800 viti/ha) espalier, Casarsa and Guyot (4500 vines/ha)

Harvest Manual harvest from mid- September

Vinification Destemming and crushing followed by two days of cold maceration and fermentation never above 25° in stainless steel tanks. Racking e spontaneous malolactic fermentation

Maturation 100% stainless steels tanks, followed by bottle aging

Organoleptic Characteristics 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

Analytical Notes Alcohol: 12% vol. - Sugar: 4 g/l

Total acidity: 5,5 g/l – Volatile acidity: 0,20 g/l – Dry extract: 28 g/l

Size 0,75 l

Pairings 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

Serving Temperature 16° - 18° or serve slightly chilled during summer

Cellaring A young drinking wine, best consumed within 3-5 years of bottling