

BONOMO

SOMMACAMPAGNA BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Corvina, Rondinella, Molinara.

Location of the vineyard: The grapes grow in the region of Sommacampagna, in "Casazze".

Average height of the vineyards and soil texture: The vineyards are located 100 to 150 meters above sea level, on original morainic and calcareous soils.

Vine training method: Guyot.

Harvest: The grapes are picked between September and first half of October.

Winemaking: After destemming, the fruits will be gently pressed, followed by a short, cool maceration. The focus is to keep the maximum of the characteristic of the grapes. During the slow fermentation in steel tanks, which takes place under constantly controlled temperature, the must remains on the berry skins. For the malolactic fermentation and maturation, the wine will be put in wooden barrels, which are used for the third time, to make use of the process of micro- oxygenation in the best possible way.

Sensory Description: The wine has a cherry red colour with garnet reflections. The bouquet is delicate with hints of raspberries and currants, which are combined by cloves and black pepper. On the palate, the Bardolino Sommacampagna has a soft, crisp and balanced impression. This wine is a pleasure to drink with a lingering finish.

Alcohol by volume: 13 %

Serving suggestion: This red wine perfectly suits meat, pasta with meat and poultry stew or a salty picnic. It can also be served with tapas or just on it's own to end a beautiful summer evening.

Serving temperature: 15°-17 ° C



750 ml