

# Rali Wine

*When the passion comes true ...*

## BARDOLINO DENOMINAZIONE DI ORIGINE CONTROLLATA CLASSICO

### **Production area**

The Bardolino classico region, with vineyards planted on the glacially formed moraine hills in the towns of Lazise and Bardolino, east of Lake Garda.

### **Grape varieties**

Corvina (55%), Rondinella (30%) and Molinara (15%).

### **Yield**

100 kg of grapes yield 70 litres of wine.

### **Wine analysis**

Alcohol 12.5% vol.

Total acidity 5.5-6‰.

Dry extract 24-25‰.

### **Ageing**

In stainless steel tanks.

### **Refining**

About 3 months in the bottle.

### **Sensory impressions**

A gracefully intense ruby red colour with violet undertones, it has an inebriating, vinous nose redolent of black cherries and raspberry, followed by hints of liquorice roots and new leather: a very pleasant personality! The palate is delightfully supple, supported by an extremely fine texture of still faintly pungent tannins: the pleasantly bitter note that grows in the mouth and becomes quite clear at the finish has a delicate note of quinine. Overall, a crisp, juicy wine, fresh and persistent.

### **Serving temperature**

14-16° C.

### **Recommended food pairings**

Superb with fresh pasta with mushroom and white meat sauce, or pasta e fagioli soup. After a brief period of cellaring, it also goes well with roast and stewed poultry. When very young and well chilled (14° C), it is perfect with dishes featuring fresh-water, oily fish, such as grilled eel and risotto with tench. It is usually paired with one of the most renowned specialities of this region, namely polenta and baccalà (stockfish). A more unconventional but equally pleasing match is that with fish or vegetable couscous.

### **Longevity**

2-3 years.

