

BARDOLINO CLASSICO DOC | VINTAGE 2019  
DENOMINAZIONE DI ORIGINE CONTROLLATA | ORGANIC WINE

● Corvina ● Rondinella

Alcohol: 12,00%

Residual sugar: 0.3 g/L

Total acidity: 5.60 g/L

PH: 3,31 g/L

Closure: screw cap

Bottles produced: 3300

DRITTO



This is Dritto,  
our Bardolino

A great Classic slightly spicy  
and fresh like the small red fruits  
that characterize it.  
With him we aim for the heart.

tenutalaca.it



### *Agronomy and pedology*

Soils: morainic - medium texture, rich in clay and minerals like manganese, iron and calcium; the subsoil is rich in springs that keep the roots of the vines always hydrated. Organic substances are renewed throughout green manures.

Vine training system: guyot, 5000 vines/ha; manual replacement of vines that fail to germinate

Yield per hectare: 8/9 tons/ha

Altitude: from 140 to 170 meters above the sea level

Exposure: east/west

Vine cultivation: organic certified, low-impact cultivation according to the lunar calendar

Harvest: manual in bins in September

### *Wine making*

Selection: vibrant selection belt, manual selection belt, destemming, berry selection table

Mashing: by gravity of not crushed grapes by couvon

Fermentation: in stainless steel, cold maceration at 4°C for 24 hours followed by thermocontrolled fermentation until the sugars are exhausted; daily pumping up and pushing down

Aging: in inox at a controlled temperature of 10°C on the noble lees for 6 months

Blending: in January with the waning moon

Bottling: in March with the first waning moon of spring

### *Wine tasting*

Between 14° and 16°C in Ballon wine glass. A modern wine, with a ruby color and great drink, it speaks about Verona through the varietal hints of pink pepper and of passion through the hints of small red fruits. To enjoy as an alternative aperitif, with pasta, sweet and sour dishes, salami or pizza.

### *Conservation*

In a fresh and dark place, preferably between 12° and 18°C; avoid long stocking in fridge. It will express its best freshness and drinkability in the 24-36 months after the bottling.