

VILLALTA REPRESENTS THE BEST WINE MAKING TRADITIONS OF THE VERONA AREA. THE WINES ARE MADE FROM GRAPES GROWN IN THE BEST VINEYARDS LOCATED IN THE HILLY AREAS OF SOAVE AND THE MILD LAKE OF GARDA. THE RANGE IS DEDICATED TO WINE DRINKERS LOOKING FOR HIGH QUALITY AND TRADITION IN A GLASS OF WINE.



BARDOLINO DOC

Grapes:

The traditional blend of Corvina, with a small amount of Rondinella and Molinara.

Vineyard area:

DOC area surrounding the town of Bardolino.

Vinification:

Grapes are carefully picked-up in late September/early October. They are de-stemmed and soft crushed. Fermentation takes place in temperature controlled conditions (25-26 °C) in contact with the skins of all 3 varieties.

Winemaker's notes:

Delicate ruby, fragrant fresh-fruit bouquet. A red for quaffing - light and refreshing on the palate and very easy to drink.