



# FOLONARI

*Folonari has been a synonym for fine Italian wine since 1825. The finest grapes are selected in order to generate perfumes and flavours that only the most representative wines of the Italian tradition are capable of offering. Distributed all over the world, Folonari fully exploits the riches of its past and harmonizes it with the demands of a new market while remaining attentive to quality and novelty.*

## **BARDOLINO**

*Denominazione di origine controllata*

**The grapes:** Corvina, Rondinella, Molinara.

**The vineyard:** vines trained on Veronese pergolas on hills of morainal origin with stony soil at an altitude of about 200 metres. The grape production per hectare is 13 tonnes with a yield of 70% in wine.

**Vinification:** the ripe grapes, harvested at the end of September and the beginning of October, are vinified on their skins with about 8 days of maceration; fermentation takes place at a controlled temperature (28-30°C) with selected yeasts.

**The wine:** a ruby red colour with vivid cherry hues; perfume of ripe fruits with scents of morello cherry and violet and with a slight grassy hint; the flavour is dry and keen, subtly fruity with a distinct aftertaste of red fruits.

**Analytical data:** alcohol 12%; total acidity 5.0g/l; pH 3.3; sugars 4.5 g/l; extract 22g/l.

**Ideal conservation:** 1-2 years in bottles laid on their sides in a cool dark environment.

**Food pairings:** cold cuts, tasty starters, poultry and white meats.

**Serving temperature:** 14-16°C .