TOMMASI®
Viticoltori dal 1902

Villa Fontana Bardolino

DENOMINAZIONE DI ORIGINE CONTROLLATA

From the gentle morainic hills to the east of Lake Garda comes Bardolino, the wine loved by the local fishermen thanks to its forthright, generous style.

TASTING NOTE

A very bright and attractively transparent ruby red, it is delicately fruity, offering scents of cherries, strawberries, raspberries and hints of spices. On the palate it is dry, fresh and well-balanced, with an attractive and persistent tangy note that leaves a rich, fruity aftertaste.

GRAPES

Corvina veronese 60%,
Rondinella 30%, Molinara 10%

ORIGIN

The vineyard of Villa Fontana, in the commune of Castelnuovo del Garda; the vines are Guyot-trained, on soils of glacial origin .

www.tommasi.com

VINIFICATION and MATURATION

Fermentation for 12 days in stainless steel vats at 23°C, with brief pumping over. Maturation in stainless steel for about 4 months.

ALCOHOL

12% vol.

SERVING TEMPERATURE

12-14°C

SERVING SUGGESTIONS

A very versatile wine, it goes well with flavorful Italian first courses like tortellini, risottos or bean soups. It is excellent with white meat dishes and, as is traditional on Lake Garda, with freshwater fish like grilled sardines or eel, or a tench risotto.

BOTTLE SIZE

750 ml