



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

## BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

### Production area

The Bardolino classico region, with vineyards planted on the glacially formed moraine hills.

### Grape varieties

Corvina, Rondinella and Molinara.

### Yield

About 70 hl/ha.

### Vinification

Destemming and pressing of the grapes. Maceration: about 7 days in stainless steel tanks. Malolactic fermentation in autumn.

### Ageing

In stainless steel tanks.  
About 3 months in the bottle.

### Wine analysis

Alcohol: 12,5% Vol.  
Total acidity: 5,5 g/l  
Residual sugar: 2,5 g/l

### 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: 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

About 2 years.

