

BARDOLINO DOC.

2025 | Red Wine



Case Size: 6

Ruby red in colour, with delicate aromas of cherry, violet and almond. Dry, harmonious and savoury on the palate, with hints of cherries and prunes.

Vinification:

Once the grapes have been destemmed and pressed, they are left to ferment for 10 days in steel tanks at a temperature of 26°C. At the end of the fermentation, the juice is separated from the skins by soft pressing.

Grape Varieties: Corvina| Molinara| Rondinella



Italy, Veneto

Zenato

Classification: DOC | **ABV:** 12.5%