

Giovanna Tantini Bardolino DOC

Grapes types	Corvina, Rondinella
Soil	Glacial (morainal) , gravelly, calcareous and alluvial
Altitude	100 metres above sea level
Training system	Guyot
Exposure	South
Yields per hectare	90 ql/ha
Curing of the Vines	Special attention paid to caring for the young plants in the months before darkening, the yield is assessed before harvesting. The grapes are selected based on their maturation components
Harvest period	Mid September, beginning October; first selection
Harvest type	The grapes are picked by hand and placed in trays
Vinification	Separate vini cation for each grape variety, hand-picked at phenolic maturity. Fermentation at a controlled temperature of 26°C which is followed by a brief maceration. Spontaneous malolactic fermentation. The blend of wines is done at the end of fermentation respecting Production Discipline
Ageing	In stainless steel vats for 15 months and 3 months in bottle
Degustation notes	Colour: intense ruby Nose: notes of cherry and wood berries Mouth: good persistence, soft, balanced
Food matching	Food matching: risottos, meat, tortellini, cheese, dumplings, fish, chestnuts and mushrooms

