

VILLABELLA

VIGNETI IN VERONA

Bardolino Classico DOC 2013

Region	Veneto, Italy
Winemaker	Tiziano Delibori and Edoardo Lessio
Grape Type	55% Corvina, 30% Rondinella, 15% Corvinone
Production	3,750 cases
Alcohol	12.5%
Vinification	Traditional method of maceration and fermentation on the skins for 10 days at controlled temperatures between 22-25° C. It matures for one year in small stainless steel tanks so as to preserve the wine's fruity fragrance and then spends a further period in bottle prior to release.
Vineyards	15 hectares in the south-facing morainic hills at Cavaion Veronese, in the hinterland of Lake Garda, at the heart of the historic Bardolino Classico zone. Soil is clay mixed with limestone.
Tasting Notes	Delicately fruity and fragrant , with notes of cherries, strawberries, raspberries, red currants and hints of spices. Can be drunk throughout a typical Italian meal: with assorted hors d'oeuvres, pasta in sauce, risotto, ravioli, pasta and beans and grilled or stewed white meats. Also, try it rather cool with stewed fish or polenta.



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