



TENUTA LA PRESA

BARDOLINO MONTEBALDO DOC

TECHNICAL SHEET

Grapes	Corvina 70% - Rondinella 20% Other varieties (Molinara, Sangiovese) 10%.
Production Zone	Caprino Veronese.
Vine protection methods	Integrated pest management; controlled environmental impact.
Harvest period	Mid-September.
Production method	Cold maceration of the grapes at a temperature below 10°C for 5-6 days, accompanied by daily pumping-over. Natural increase of the temperature to 23°C, with intensified pumping-over and start of the alcoholic fermentation.
Ageing	Draining off and finishing of the alcoholic fermentation in temperature-controlled stainless steel tanks. Aging for 1 year of 90% of the wine in concrete tank while the remaining 10% of the wine refine in oak cask.
Alcohol	13%vol.

TASTING NOTES

Color	Bright, clear ruby red.
Nose	Small red fruits (wild strawberries, redcurrants, cherries) and red roses, with balm-like hints.
Flavour	Tasty and supple, with juicy fruity sensations; agreeably tannic.
Serving suggestion	Fresh pasta dishes and grilled meats. Served cool, it also goes well with elaborate fish dishes.
Serving temperature	14-16°C.

Awards



92 pt

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