



**RECCHIA**

DAL 1906

Terre di vino e di uomini

Recchia loves making and offering wines which can express the peculiarities of the land where they grow the grapes. Following this inspiration, in 1987 the family bought a property in Castelnuovo del Garda and began a small but high quality production of Bardolino, Chiaretto di Bardolino, Custoza, Garda Spumante Brut Millesimato and Chiaretto di Bardolino Spumante Brut Millesimato. They are simple structured and well balanced wines. They are medium bodied wines, characterised by a pleasant freshness and intense fruity and flowery flavour. For this reason, they can be enjoyed in every occasion.

## Bardolino D.o.c.

A young red wine from the Lake Garda vineyards. It is appreciated for its pleasantly mineral taste and the flowery and fruity notes. It is a simple, fresh, well balanced wine. It pairs good with appetizers, vegetables, red and white meat or light fish dishes. In summer time it is ideal if served at a lower temperature.



### Grapes Varieties

40% CorvinaVeronese, 40% Rondinella, 10%Molinara, 10others

### Geographical location and characteristics of the vineyard

From the vineyards of Poderi del Roccolo located on the easternside of Lake Garda.

Land of glacial origin with a good amount of sand and stones.

### Cultivation system

Veronese pergola with a density of about 3000 vines per hectare.

### Yield per hectare

From a yield of 12.000 kg per hectare, 80 hectolitres of wine produced

### Period and method of harvest

The grapes are harvested by hand the last two weeks of September. They are immediately vinified

### Vinification

De-stemming and soft pressing of the grapes

The fermentation lasts 4-5 days and takes place in temperature controlled stainless steel tanks at 18 ° -20° C.

### Agei ng

4 months in stainless steel tanks

### Ageing in bottle

2 months in bottle

### Shelf life

2 years

## TASTING NOTES

Colour Bouquet	Ruby red colour with purple reflections Fruity and flowery bouquet: strawberries, Raspberries and violets
Flavour	Pleasantly sapid taste with a balanced freshness
Serving temperature	14°-16°C.
Accompaniment	It goes well with appetizers, first courses, vegetables, white and red meats, fish and pasta
Available formats	750 mL
Average analytical data	Alcohol content: 12,50 % vol Reducing sugars: 5 g/l Non reducing extract 24 g/l Total acidity: 5,5 g/l pH 3,50

