

FASOLI GINO

vini dal 1925

LA CORTE DEL POZZO Bardolino

DENOMINAZIONE DI ORIGINE CONTROLLATA

Our vineyards are located on a beautiful hill overlooking Lake Garda where ancient olive groves and vineyards are tended for with organic farming methods.

SENSORY ANALYSIS

Color: Bright ruby red.

Aroma: The bouquet is slightly fruity and floral with notes of wild rose with an enveloping scent of a fresh flowers.

Taste: During the period of fining, the fruit becomes increases in intensity and the floral aromas develop giving the wine a more harmonious flavour.



GRAPES and HARVEST

Corvina, Corvinone, Rondinella.
We harvest by hand between the second and the third week of September.



SOIL, PRUNING SYSTEM and YIELD

Morainic hills located to the East of Lake Garda in the beautiful area of Bardolino.
Pergola corta veronese.
13 tonnes per hectare.



WINEMAKING TECHNIQUE

The grapes are pressed only a few hours after they are harvested and are left to ferment in steel tanks at a controlled temperature. The must is left to macerate for about 15 days after which the wine is racked and left to fine in steel vats until bottling.



ALCOHOL CONTENT

13 % by vol.



SERVING TEMPERATURE

15 - 18 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

Famous for its delicate structure, Bardolino pairs well with light dishes, especially those with tomato sauces or soups. It is perfect with white meat and freshwater fish and snails. Thanks to the relatively short fining period, it may be enjoyed from the spring following the harvest.



MUSIC PAIRING

Chillout



www.fasoligino.com



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 AWARDS

VINTAGE	AWARD	SCORE
2018	GUIDA AI VINI DI VERONA	TOP 100
2015	MILLENNISL AWARDS	GOLDEN MEDAL
2011	FESTA DELL'UVA DI BARDOLINO	GOLDEN MEDAL

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