

FASOLI GINO

vini dal 1925

BARDOLINO DOC LA CORTE DEL POZZO



SOIL TYPE:

Morainic hills located to the East of Lake Garda in the beautiful area of Bardolino.

PRUNING SYSTEM:

Short Veronese Pergola.

GRAPE VARIETIES:

Corvina, Corvinone, Rondinella.

YIELD:

13 tonnes per hectare.

HARVEST:

We harvest by hand between the second and the third week of September. The grapes grown here are the same that are planted in the Valpolicella area however the difference in the type of soil in Bardolino is reflected in the structure and aromas of this wine.

WINE-MAKING 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.

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TASTING NOTES:

Bright ruby red in colour, Bardolino should be drunk young. The bouquet is slightly fruity and floral with notes of wild rose with an enveloping scent of a fresh flowers. During the period of fining, the fruit becomes increases in intensity and the floral aromas develop giving the wine a more harmonious flavour.

FOOD & WINE MATCHING:

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.

SERVING TEMPERATURE: 15 – 18° C

ALCOHOL CONTENT: 12.5 % Vol.

ABOUT BARDOLINO “LA CORTE DEL POZZO”:

Since the 1990s, Fasoli Gino as been working with a community of young disadvantaged people in Bardolino. This partnership combines both important work with the social needs of the area with that of protection of the landscape. The community’s vineyards are located on a beautiful hill overlooking Lake Garda where ancient olive groves and vineyards are tended for with organic farming methods. Our choice of adding value to an area with respect to all things living, is expressed at its maximum in Bardolino where Fasoli Gino unites caring for the environment with assisting society’s needs. The grapes for this wine are cultivate by members of the “Associazione Comunita’ dei Giovani”, young adults with special needs.

FORMATS AVAILABLE: 0,75lt

SHELF LIFE:

Fasoli Gino Bardolino DOC can be cellared for 2 years.



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LA CORTE DEL POZZO**

AWARDS

- 2011** BAROLINO DOC “LA CORTE DEL POZZO” ‘11 – GOLD MEDAL –
BARDOLINO GRAPE AND WINE FESTIVAL
- 2018** BAROLINO DOC “LA CORTE DEL POZZO” ‘15 – GOLD MEDAL –
MILLENNIAL AWARDS