

LE FRAGHE

BROL GRANDE BARDOLINO

GRAPES: Corvina and Rondinella

PRODUCTION AREA: The Brol Grande vineyard in the commune of Affi, in the Veneto Region.

AGE OF THE VINES: 15 years

EXPOSURE AND ALTITUDE: Southern exposure, at 190 meters above sea level

TRAINING SYSTEM: Guyot

YIELD: 9 tons/ha

PLANT DENSITY: 5000 vines per hectare

ALCOHOL: 12% vol.

SERVING TEMPERATURE: 15° C (60° F)

RECOMMENDED GLASS: Riedel Overture Series: Red Wine 408/00

KEEPING POTENTIAL: 2-3 years

TECHNICAL DATA

The two grapes, Corvina and Rondinella, are vinified separately. Maceration lasts on average 7-8 days, i.e. not beyond the end of the alcoholic fermentation. *Délestage* is carried out every morning and the wine is pumped over the cap every evening. Once devatted, the wine undergoes a complete malolactic fermentation, which usually takes place within the next month. The wine is then placed in 40 hectoliter wooden vats for about 8 months.

TASTING NOTE

The wine's color is ruby red, but not excessively deep.

On the nose there are clear hints of cherry and wild berries - particularly blueberries and redcurrants - that blend perfectly with the balsamic and floral notes which emerge later. The wine's finesse is enhanced by the final notes of spicy black pepper. On the palate it displays remarkable elegance, resulting from soft tannins and good balancing acidity. On the finish you find the same fruity and spicy sensations as perceived on the nose. Good body and a very quaffable style.

SERVING SUGGESTIONS

Excellent with red meats or cheeses that are not too mature.

AZIENDA AGRICOLA LE FRAGHE

LA COLOMBARA - 37010 CAVALON (VR) - TEL. 045 7236832 - FAX 045 6260183
www.fraghe.it - info@fraghe.it