

FASOLI GINO

2015 “La Corte del Pozzo” Bardolino DOC

Corvina, Corvinone, Rondinella • Bardolino DOC



Fasoli Gino Winery is a family farm founded in 1925, now under the third generation of leadership. The vineyards have been certified organic since 1984. The vineyards are located in the lower Illasi Valley in northeastern Italy.

Varietal(s):

Corvina, Corvinone, Rondinella

Vineyard: Estate, Morainic hills

Appellation: Valpolicella DOC, Veneto, Italy

Certification: EU Organic Certification

ABV: 12.5%

Wine Making: 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 off and left to fine in steel vats until bottling.

Tasting Notes:

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

Food Pairings: Famous for its delicate structure, Bardolino pairs well with light dishes, especially those with tomato sauces or soups. It is perfect with white meat or fish.