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## LE FRAGHE BARDOLINO

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**Region:** Veneto, Italy

**Appellation:** Bardolino DOC

**Grapes:** Corvina (80%), Rondinella (20%)

**Farming:** Certified organic

**Age of vines:** Vineyards were planted between 1992 and 2017

**Altitude, Aspect, & Soil Type:** 200 M, SE Facing, Morainic

**Typical Harvest Time:** Third and fourth week of September

**Maceration & Fermentation:** 10-15 days maceration with skins, controlled low temperature fermentation in stainless steel and cement using indigenous

**Aging:** Aged in a combination of stainless steel and cement for four months

**Finishing:** Light fining, filtered through 1 micron paper, natural cold stabilization

**Production:** 45,000 bottles annually

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### Notes from Oliver:

The Bardolino growing area is between the base of Lake Garda and the hills where Valpolicella is grown, not far from Verona in North-East Italy. Le Fraghe has been bottling their wines since 1984, but the family of Matilde Poggi, the owner, has been growing grapes in the region since 1881.

Le Fraghe Bardolino tastes of cherries, blueberries, and herbs, with hints of orange peel, cinnamon and black pepper. It works with a range of dishes, including pork, chicken and grilled salmon. The body of the wine is velvety (not unlike Pinot Noir), with balancing acidity, very drinkable. If the measure of a good wine is that you wish the bottle had another glass left in it, this wine is perfect.