

BARDOLINO DOP “LE BANCHE DI SAN LORENZO”



GRAPE VARIETIES

Corvina, Rondinella.

PRODUCTION AREA

Bardolino.

WINEMAKING

Traditional vinification for red wines, with maceration on the skins. Maturation in stainless steel tanks.

TASTING NOTES

Intense and bright ruby red color. Fruity with delicate hints of violet and cherry. On the palate it is soft, fruity, harmonious, pleasantly savory.

FOOD PAIRING

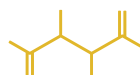
First courses of pasta, soups, cured meats, white meats, lake fish and medium-aged cheeses.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
12,5%



ACIDITY
5,5 gr/L.



RESIDUAL SUGAR
4 gr/L.

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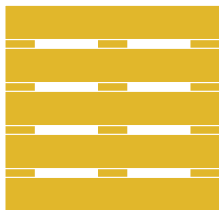
BOTTLE

Type of Closure	agglomerated cork
Length:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503000159



CARTON

Length:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030001594



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg