



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

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DRITTO - BARDOLINO CLASSICO DOC - TENUTA LA CA'

This is Dritto, a great Classic slightly spicy and fresh like the small red fruits that characterize it.

Wine Making

Selection: vibrant selection belt, manual selection belt, destemming, berry selection table

Mashing: by gravity of not crushed grapes by couvon

Fermentation: in stainless steel, cold maceration at 4°C for 24 hours followed by thermocontrolled fermentation until the sugars are exhausted; use of selected yeasts. Daily delastage and punching down throughout the process.

Aging: in inox at a controlled temperature of 10°C on the noble lees for 6 months

Blending: in January with the waning moon

Bottling: in March with the first waning moon of spring

Wine tasting

Between 14° and 16°C A modern wine with a ruby color and great drink, it speaks about Verona through the varietal hints of pink pepper and of passion through the hints of small red fruits. To enjoy as an alternative aperitif or with pasta dishes, sweet and sour dishes, salami and pizza.



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Country	Italy
Region	Bardolino, Veneto
Vintage	2019
Grape Variety	Corvina, Rondinella
Alc %	12%
Barrel	No Barrel
Organic & Biodynamic	Yes
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Light Starters, Pork, Poultry, Salads, Seafood, Soups, Veal
Bottle Quantity	750 ml