

BROL GRANDE

Montebaldo Bardolino DOP

GRAPES	Corvina and Rondinella
PRODUCTION AREA	Veneto region- Commune of Affi, vineyard Brol Grande
VINEYARDS AGE	23 years
ELEVATION AND ORIENTATION OF VINEYARDS	South-facing at 190 metres
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	90 q/ha
PLANT DENSITY	5,000 vines per hectare
ABV	12.0%
SERVING TEMPERATURE	15 °C (59 °F)
RECOMMENDED WINE GLASS	Riedel Overture series: Red Wine 408/00
CELLARABILITY:	3 years

TECHNICAL SHEET

The two grape varieties, Corvina and Rondinella, are vinified separately in concrete vats. Spontaneous fermentation. The maceration lasts some 7-8 days, and coincides with the fermentation period. The cap is managed daily, with a délestage in the morning and a pumpover in the evening. After the wine is drawn off, it goes through malolactic fermentation, which usually occurs in the following month; afterwards the wine rests for 12 months in concrete tank.

TASTING NOTES

Brol Grande appears a purple-tinged ruby red of medium intensity. Its rich, complex bouquet is the result of a perfect blend of fruity essences such as sweet-sour cherry and blueberry, and spicy nuances of cinnamon and black pepper, due to the Corvina grape. The one year barrel time helped the development of the wine which is more full than Bardolino. In the finish it is long and slightly salted.

FOOD PAIRING

Delicious as an accompaniment to delicate-flavoured red meats.

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