

MASI®

FRESCARIPA

BARDOLINO CLASSICO DOC

One of the classics of the great Veronese tradition, made by Masi in a contemporary style.

Bardolino Frescaripa is made with the traditional Veronese grapes – Corvina, Rondinella and Molinara – in the Bardolino Classico zone. A light red wine with an intense bouquet thanks to the beneficial climate of Lake Garda.

THE “VERONA CLASSICS” RANGE ALSO INCLUDES BONACOSTA VALPOLICELLA CLASSICO AND LEVARIE SOAVE CLASSICO.

GRAPE VARIETIES

Corvina, Rondinella, Molinara.

TASTING NOTES

Look: medium density cherry red.

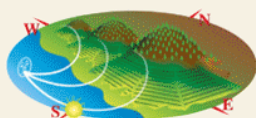
Nose: cherries, plums and hints of pepper.

Palate: delightful and refreshing with good supporting acidity. Cherries and blackcurrants.

FOOD PAIRING

Goes with many foods: excellent with pasta, risottos and first courses in general. Perfect with cold meat and salami, with cheese, chicken, white meat and grilled steak.

SERVING TEMPERATURE: 16° C
ALCOHOLIC CONTENT: 12% vol.
STORAGE LIFE: 3 years



Frescaripa: the name is a reference to the hillside vineyards of origin in the Bardolino Classico zone. Here the surrounding woods and cooling breezes from Lake Garda promote particularly favourable geo-climatic conditions.



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Safra 2017. Jantar em 30/04/2019. Pantucci/Vino Nobile