

LE FRAGHE BARDOLINO



Corvina and Rondinella. 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. The distinctive hallmark of this wine is without a doubt the elegance that one experiences on the palate. Although this is a standard-label wine for near-term enjoyment, it displays a remarkably soft suite of tannins and a lovely balance between a judicious acidity and full, savory flavors, characteristic of wines of this area. Nicely full bodied, it lingers long on the finish. Delicious as an accompaniment to light meats and delicate-flavored red meats, as well as young cheeses. Organic.

From the communes of Affi and Cavaion Veronese in the Veneto region. The vineyards are 12 years old and south facing at 190 meters above sea level. The two grapes are vinified separately. 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. Then the wine goes to stainless steel tanks, where it rests until spring, when it is bottled.

Matilde Poggi took over the family estate in 1984, the first year in which the grapes were not sold to another winery. Today she has 28 hectares under vine, mainly Corvina with a little Rondinella and Garganega. Her wines, regularly acclaimed by the critics (Vinous, Decanter, Gambero Rosso etc.) capture the elegance and freshness typical of the best Bardolino. The picturesque countryside surrounding Le Fraghe winery; Monte Baldo rising up so majestically to the north, Lake Garda with its uniquely Mediterranean climate; the Valdadige that conveys the cool winds from the north; has always been famous for its outstanding wines. The earliest evidence for cultivating grapes for wine, in fact, goes back to the Paleovenetian age in the 8th-7th centuries BC. Everything Poggi does in the vineyard is aimed at respecting and preserving those unique and literally incomparable qualities that she finds only in her wines. She has recently completed the conversion to organic viticulture and is fully certified.

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Tasting Note:

LE FRAGHE BARDOLINO

Corvina & Rondinella. Aromas of sweet-sour cherry, blueberry, cinnamon & black pepper; soft tannins; balanced acidity & savory flavors; elegant & full bodied. Organic.

Shelf Talker:



LE FRAGHE BARDOLINO

Corvina & Rondinella. Purple-tinged ruby red color. Its rich, complex bouquet is the perfect blend of fruity essences such as sweet-sour cherry & blueberry with spicy nuances of cinnamon & black pepper. Elegant on the palate. Displays a soft suite of tannins & a lovely balance between acidity & full, savory flavors. Nicely full bodied, it lingers long on the finish. Delicious as an accompaniment to light meats, delicate flavored red meats & young cheeses. Organic.

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