

LE FRAGHE BARDOLINO CLASSICO 'BROL GRANDE'



Corvina and Rondinella. Light ruby red color. On the nose, there are clear hints of cherry and wild berries - particularly blueberries and redcurrants - that blend perfectly with the balsamic, floral and spicy black pepper notes which emerge later. Elegant palate with soft tannins and good balancing acidity. Good body and a very quaffable style. On the finish, you find the same fruity and spicy sensations as perceived on the nose. Excellent with red meats or cheeses that are not too mature. Organic.

The Brol Grande vineyard is in the commune of Affi, in the Veneto Region, with southern exposure at 190 meters above sea level. The vines are an average of 15 years old. The two grapes are vinified separately. Maceration lasts on average 7-8 days (not beyond the end of the alcoholic fermentation). *Délestage* is carried out every morning and the wine is pumped over the cap every evening. Once devatted, the wine undergoes a complete malolactic fermentation, which usually takes place within the next month. The wine is then placed in wooden vats for about 8 months.

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 69 acres 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 of 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:

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Corvina & Rondinella. Aromas of cherries, blueberries & currants with balsamic, floral & spicy black pepper; elegant palate, soft tannins & balancing acidity; fruity & spicy sensations on the finish. Organic.

Shelf Talker:

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