

CANTINA GORGO BARDOLINO



Corvina, Rondinella and Molinara. Ruby red color. Fruity aromas of cherries, blackberries and currants, hints of spices and black pepper, especially with aging. Soft, with a delicate and persistent tannic structure, it has a satisfying, controlled acidity in balance with the savoriness of the morainic soil.

Full-bodied and extremely drinkable. Pair with soups, pasta with meat or amatriciana sauces, risottos, grilled meats and young cheeses. Organic.

Gorgo sits on glacial moraine just southeast of Lake Garda, near the village of Custoza, in the province of Verona, in Veneto, northern Italy. The light textured soil of this area is typically whitish, and consists of rock fragments, pebbles, humus and silt rich in calcium carbonate at high PH. The vineyards are managed using traditional local methods including the use of organic fertilizers and plowing. Fermentation in steel tanks with pumping over twice a day for 8-10 days. Once drawn off, it remains in steel tanks until bottling. Aged 5-6 months in steel tanks.

Roberto Bricolo started Gorgo back in 1973 with 54 acres. Today it stretches over 150 acres, almost all part of the "Bianco di Custoza" and "Bardolino" production areas. He runs the estate with the help of his daughter Roberta and has been supported for almost thirty years by a wise and skilled agronomist. The wines are fresh and direct, with a winning minerality, and have been widely recognized by Gambero Rosso and the rest of the Italian wine press.

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Tasting Note:

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Corvina, Rondinella & Molinara. Aromas of cherries, blackberries, currants, spices & black pepper; soft, with a delicate & persistent tannic structure; satisfying, controlled acidity; savory; full-bodied & extremely drinkable. Organic.

Shelf Talker:

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