

# BENAZZOLI



## DAFNE

*Bardolino doc*

**Vineyard location:** Pastrengo - eastern shore of lake Garda.

**Soil:** stony soil of morainic origin in a hilly area.

**Grape varieties:** Corvina and Rondinella

**Grape harvest:** hand picked with selection of the best grapes.

**Vinification:** soft crushing of grapes and fermentation at controlled temperature in stainless steel tanks with a skin maceration of 5-6 days.

**Ageing:** in stainless steel tanks for about 8 months.

**Tasting notes:** vibrant ruby red with good transparency. On the nose it offers a rich bouquet of fragrances, in which you can perceive red roses, geraniums, ripe red cherries, sweet wild strawberries and a suggestion of black pepper. On the palate it is tight yet mouth-filling, with an appealing freshness, marked tanginess and gentle, well-integrated tannins that all lead into a delicate aftertaste.

**Serving suggestions:** Dafne has the capacity to go well with lots of gastronomic treats. Served cool it is an excellent accompaniment for Italian cold cuts or a delicate fillet of fish, whilst served slightly warmer it is delicious with more complex recipes, like tench risotto or roast suckling pig.

**Serving temperature:** 14-16°C. Enjoy slightly chilled.

**Closure type:** cork