

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Bardolino

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Italy

APPLICANT

Consorzio Tutela Vino Bardolino D.O.C.
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PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18/9/1973

Date of Protection in the Member State: "

PRODUCT DESCRIPTION

- **Raw Material**

Grape varieties: Corvina, Corvinone, Rondinella and Molinara. In addition to these main varieties, can be used to produce wine "Bardolino", also grapes from red grapes, non-aromatic, up to a maximum of 20% of the total, with a maximum limit of 10% for each grape variety used, allowed for cultivation in the province of Verona, as per a special list (Annex 1) in the national register of vine varieties, approved with DM May 7, 2004 -GU n. 242 of 14 October 2004- and subsequent updates.

- **Alcohol content :**

Min. 10,50 % vol.

- **Physical Appearance**

Bardolino is a wine of brilliant ruby red color. Chiaretto is the pink version of Bardolino, and has the characteristic bright pink color.

DESCRIPTION OF THE GEOGRAPHICAL AREA

The production area includes all or part of the territory of the municipalities of Bardolino, Garda, Lazise, Affi, Costermano, Cavaion Veronese, Torri del Benaco, Caprino Veronese, Rivoli Veronese, Pastrengo, Bussolengo, Sona, Sommacampagna, Castelnuovo del Garda, Peschiera del Garda e Valeggio sul Mincio. The production area of the Bardolino Classico includes all or part of the towns of Bardolino, Garda, Lazise, Affi, Costermano, Cavaion.

LINK WITH THE GEOGRAPHICAL AREA

Causal link:

The favorable exposure of the land, the mild and ventilated climate of Lake Garda, the contained summer rains, the rational irrigation management and a focused wine production, set the stage for the optimal maturation of the grapes of Bardolino. The mild climate of the land closest to the coastline of the lake, which has good difference of temperature between day and night, thanks to the warm breezes from the lake, characterizes in the wines the good phenolic ripening and strong hints of fruity strawberry and raspberry. The soils of morainic nature, their diversified structure and chemical composition, usually not particularly rich, give the wines of the appellation of Bardolino, both in the traditional version in red, as well as in the Chiaretto version, a unique characteristic flavor and salinity, as well as a fresh, youthful, spirited character that differentiates Bardolino from wines obtained in similar surroundings. Despite the common characterization that distinguishes the wines of the appellation of Bardolino, some specific factors of the land within the area of production allow consumers to enjoy more experienced peculiar scents like violet-sandy gravel soils of reduced thickness, cherry in the southern part of less rainfall and more summery weather and spicy notes and a higher acidity in the soil of the bedrock band contiguous to the ridge of Mount Baldo and the Adige Valley. The particular climatic and environmental conditions of the Classical area, overlooking the lake, allow obtaining a fruity wine, more oriented towards the strawberry and raspberry

SPECIFIC RULES FOR LABELLING, IN CASE THESE EXIST

[...]

CONTROL BODY

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