

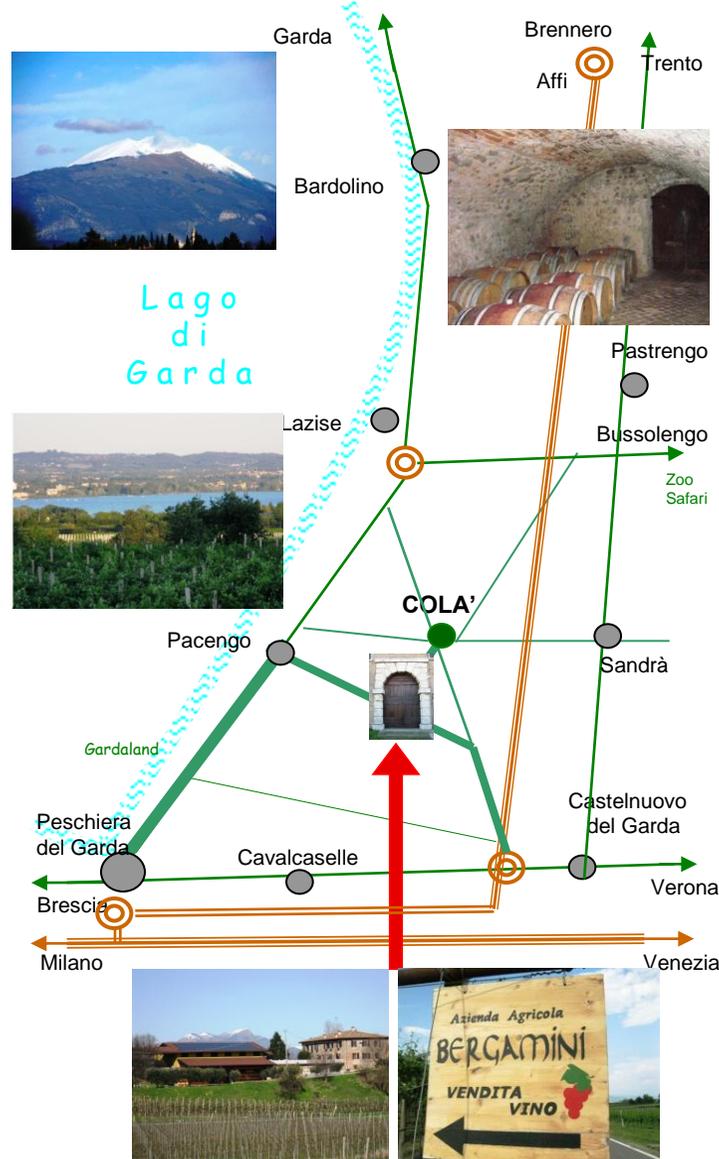


The Bergamini Winery is located on the slopes of the morainic hills along the eastern shore of Lake Garda, where the landscape is dominated by lush vineyards and olive groves.

Our family cultivates these vineyards since 1904 and the enthusiastic commitment to the art of winemaking passed on from generation to generation. Our vines are thus cultivated following ancient traditions in order to safeguard the uniqueness of the surroundings.

The quality and authenticity of our wines is guaranteed, by the promotion of ecofriendly agricultural practices, according to the EU standards. The wine making is furthermore carried out preserving traditions and exploiting modern technologies. Thanks to this genuine process, we obtain different varieties of wines, which are really appreciated by our devoted customers.

We invite you to visit our vineyards and our farm, from where you can enjoy an amazing view and reach in a short time the major sightseeing of Lake Garda.



BERGAMINI



Azienda Agricola



PAGUS CLAUDIENSIIUM

A special golden wine, obtained from a really ancient vine coming from the Orient and imported here by the Romans. Today this peculiar grape variety has been called "Dorona", according to its golden grapes. Thanks to the particular wine making process, in which the skins of the grapes macerate together with the pressed must, the wine gains an intense color and aroma. This structured wine is recommended with main courses, pasta, rice, white or red meat, seafood and aged cheese.

To be served at a temperature of 10°-12°C

October - March 08,00 - 12,00 / 14,00 - 18,00
 April - September 08,00 - 12,00 / 15,00 - 19,00
SUNDAY CLOSED

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Bergamini Azienda Agricola

bergaminiaziendaagricola



CUSTOZA SUPERIORE D.O.C.

An harmonious blend of different grapes: garganega, Trebbiano, Fernanda and Castel Romano! This wine constitutes the most representative outcome of our traditional wine making.

To be served at a temperature of 8°-10°C

CUSTOZA D.O.C.

It is obtained by many varieties of grapes: garganega, Trebbiano toscano, Tocai friulano, Cortese, Malvasia. It presents itself with a straw-yellow colour, a strong, slightly aromatic scent and a taste that is soft, delicate, medium-bodied and slightly bitter. It is recommended as an aperitif or with starters, fish, main courses or fresh cheese.

To be served at a temperature of 8°-10°C

CORTESE

A young fresh wine with, straw in color with greenish hints. The nose is delicate and flowery with a very intense perfume and a fairly smooth, velvety and slightly sweet palate. It perfectly complements appetizers, seafood, risotto or snacks.¹³¹ An ideal wine to enjoy with friends

To be served at a temperature of 6°-8°C

CHARDONNAY

A straw wine with golden hints. The nose is characteristic, with an intense and delicate perfume. The palate is velvety, harmonic, elegant and smooth. Perfect with appetizers, main courses, seafood, white meats, and fresh cheese.¹³²

To be served at a temperature of 8°-10°C

"SIRIO" - SPARKLING WHITE WINE

A white sparkling wine, which perfectly embodies the harmony and the liveliness of the Garda Lake area. Palate and nose are elegant and pleasant. Particularly suited to celebrate important occasions and to associate with appetizers and all kind of dishes, especially seafood.

To be served at a temperature of 6°-8°C

A young and fresh wine, which is ideal to be served as aperitif or to accompany seafood, appetizers and pleasant moments with friends.

LA BREZZA del LAGO - SPARKLING WINE

BARDOLOINO SUPERIORE D.O.C.G.

It is the result of a vinification obtained through different grape varieties: Corvina veronese, Rondinella, Molinara and Marzemino. It is produced in highly controlled and carefully selected vineyards in order to achieve a maximum output of 90 qL/ha. The wine is then fermented for one year in both barrels and in tank . For this reason, the wine gets a ruby red color and an harmonious cherry and raspberry aroma. Its flavor of cherries and violets is particularly suitable to accompany rich appetizers , meat , pasta and cheese.

To be served at a temperature of 16°-18°C

BARDOLOINO D.O.C.

This is the most representative wine of the eastern coast of Lake Garda . He is obtained from the grape varieties: Veronese Corvina , Rondinella , Molinara and Sangiovese. The color is ruby red and the aroma is velvety and slightly fruity . An excellent wine to enjoy fresh and young, due to its harmonious , slightly bitter , fresh and dry palate.

To be served at a temperature of 14°-16°C

MARZEMINO

A ruby red wine with purple hues . Its characteristic , intense and fruity fragrance , reminds that of wild berries . Thanks to the harmonious , round and structured flavor , it is perfect to be served with main dishes, grilled or roasted meat and aged cheese.

To be served at a temperature of 18°-20°C

GABERNET SAUVIGNON

An intense ruby red wine with a distinctive , intense and delicate smell . The palate is harmonious, round, rich, smooth, velvety and slightly grassy . Recommended with roasted and grilled meat and aged cheese.

To be served at a temperature of 18°-20°C

COLLE ANTICO

A dry wine , which is characterized by a full and velvety palate . This wine is produced with different grape varieties : Cabernet , Marzemino , Sauvignon and Corvina Veronese of the Garda Lake area . The wine is then fermented in barrels in order to enhance its organoleptic features . On the label you can see the portray of a hill, terraced vineyard cultivations. This excellent wine invites to contemplation and it is recommended with main courses, grilled red and white meat and aged cheese.

To be served at a temperature of 10°-12°C

CHIARETTO BARDOLOINO D.O.C.

This wine is obtained from the same grapes varieties of Bardolino, following a particular vinification process, in which the skins of the grapes macerate together with the pressed must. Thus the wine gains a particular and peculiar color and aroma. The delicate, fruity and fresh flavor is ideal for modern tastes.

To be served at a temperature of 10°-12°C

CHIARETTO BARDOLOINO

" IRIDE " (the messenger of the gods)

SPARKLING WINE

A light pink wine, with a fruity, delicate bouquet and a smooth and an elegant palate, exalted by the bubbles. Recommended with Roast beef, sushi, shellfish, main courses, rice, pizza, truffles, melon and ham.

To be served at a temperature of 4°-6°C

GRAPPOLO D'ORO - WHITE

This wine originates from an ancient grape variety , which is cultivated in our vineyard since the founding of our farm. From this small but high-quality vines , we obtain an intense , aromatic , velvety , fruity wine with hints of honey and shell fruits . The color is bright and the nose is sophisticated, reminding the perfume of roses. Recommended with desserts and fresh fruits.

To be served at a temperature of 12°-14°C

GRAPPOLO D'ORO - RED

A sweet, red wine which is obtained from the grape varieties Cabernet, Sauvignon and Corvina. The grapes are carefully selected and they maturation process is completed on the vine. Thanks to this particular technique we gain in this excellent intense red wine, which is characterized by an intense smell reminding that of forest fruits. Due to its round, smooth and sweet palate we recommend it as a dessert .

To be served at a temperature of 18°-20°C

We also propose:

Extra Virgin Olive Oil

and

Grappa obtained from the grape variety of Bardolino Superiore and Bardolino