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The following foods go best with Bardolino:

Note: Bardolino is a light ruby red wine from Veneto in northeast Italy and made from the grapes Corvina, Rondinella and Molinara. The wine is not as full-bodied as valpolicella, made from the same grapes, and has a pleasant grassy flavor with tangy red currants. Bardolino can be dry or sweet and is well-balanced. This light, easy-drinking wine pairs well with artichokes, white meat, game, vegetable soup, pork or sausages.

Appetizers

- Antipasti

Chicken/Poultry

- Chicken
- Poultry
- Roasted Chicken
- Turkey, Roasted

Game

- Roast Game

Pasta

- Cannelloni

Pork

- Pork
- Sausage, Mild
- Sausage, Spicy
- Spam

Seafood & Shellfish

- Seafood Soup

Vegetables & Salads

- Artichokes