

Chiaretto

di Bardolino DOC Classico



Alcohol: 12% vol.

Area of Production: Region: Veneto. Hilly classic area on the eastern shores of Lake Garda. Villages of Bardolino, Lazise, Cavaion and Garda.

Grapes: From red grapes Corvina (40%), Rondinella (40%) and mix of different red grapes (20%). System of growing: traditional with espalier.

Soil composition: Gravelly soil of morainic origin.

Vinification and Production System: Soft pressing, short maceration with the skins (16-24 hours), fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry rose wine, fruity, fragrant and light, excellent very cold and suitable for every occasion.

Color: Rose.

Bouquet: Fruity, delicate with aroma of peach-blossom.

Taste: Fresh, dry, pleasant and vivacious.

Serving Temperature: To be served cold at 8-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for the whole meal, ideal for hors d'oeuvre, light dishes, grilled fish and pizza.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.50 g/l	0.22 g/l	90 g/l	28 g/l	22.5 g/l