

CHIARETTO DI BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Corvina, Rondinella and Molinara.

Location and characteristics of the vineyard: Produced from grapes of the municipality of Sommacampagna, located south east of Lake Garda.

Soils: Average altitude and composition The hills are located at 100/150 meters a.s.l., with morainic origin with calcareous, clayey, gravelly and sandy soil.

Training system: Guyot

Harvest: From September to the first ten days of October.

Vinification: Traditional white wine vinification with a short cold maceration in contact with the skins for 24 hours. This is followed by separation of the juice equal to 20% of the crushed grapes and static decantation. Long fermentation in steel at controlled temperature.

Organoleptic description: Translucent, pale pink. Elegant with floral, fruity, herbaceous aromas such as white flowers, berries, red currant, nectarine, apricot, lychee, melon, gentle touch of white pepper. Dry, medium acidity, low tannin, medium body. Delicate flavors influence the aromas, resulting in a long finish. Drink it now, have fun with your celebrations!

A.B.V. 12,5 %.

Suggested Pairing & Serving Temperature: 12° (53°F)

