

# LA PÌCIA

## SPUMANTE ROSÈ - EXTRA DRY

### CHIARETTO DI BARDOLINO

#### DENOMINAZIONE DI ORIGINE CONTROLLATA



***Grape varieties:***

Corvina Veronese, Rondinella, Molinara.

***Location and characteristics of the vineyard:***

Located in the Municipality of Sommacampagna, southeast of Lake Garda.

***Soils: Average altitude and composition***

100/150 meters (328/492 feet) a.s.l. with calcareous, clayey and gravelly soil.

***Training system:***

Guyot.

***Harvest:***

Starts at the end of August to the first ten days of September.

***Vinification:***

Soft pressing with a briefly maceration with grape skins for few hours at controlled temperature. Follows a fermentation in steel vats and a subsequent fermentation in autoclave for 2-3 months.

***Organoleptic description:***

Light rosè with a fairly fine perlage. Delicate fruity and floral aromas of peach and small berries such as raspberry, currant and wild strawberries. Dry and elegant on the palate. The flavor remains true to the nose. This is a very enjoyable wine especially on a summer terrace with friends.

***A.B.V.***

12%

***Suggested Pairing & Serving Temperature:***

6 °C – 8 °C (42°F – 46°F)

Excellent aperitif, it goes well with fish, cold cuts and aged cheeses. Also delicious with summer barbecues, poultry, steak and street food. Don't forget to pair it with cakes and desserts during special celebrations, it won't disappoint you.



MONTE DEL FRÀ  
AZIENDA AGRICOLA