

BARDOLINO CHIARETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA

PRODUCTION AREA

Bardolino, to the east of Lake Garda.

GRAPE VARIETIES

Corvina 55%, Rondinella 30%, Molinara 15%.

CONTENTS

Alcohol 12% by Vol. Total acidity about 5.50 g/l.

VINIFICATION

Vinification in rose, that is with partial maceration of the solid parts.

REFINEMENT

In stainless steel vats and about 3 months in bottle.

SENSORY IMPRESSIONS

Pinkish colour with purple nuances. Delicate bouquets with fruity and floral hints. Dry taste, fresh and slightly sapid.

SERVING INFORMATION

14° to 15° C in tulip glass.

DINING ACCOMPANIMENT

First courses, even with fish, and white meat.

LONGEVITY

To drink preferably young.

