



Bardolino Chiaretto



APPELLATION

DOC



AREA

Bardolino, Veneto
(Northeastern Italy)



GRAPES

Corvina
Rondinella
Molinara



ALCOHOL LEVEL

12% vol.



BOTTLE SIZE

750 ml

VINIFICATION

The skins are softly pressed to release an attractive colour. The wine is then cold-fermented in stainless steel for two weeks. The wine that is so obtained is stored in stainless steel tanks capped with nitrogen to avoid any possibility of oxidation, it is settled, clarified and is later bottled after being micro filtered.

COLOUR

Rosé colour with coral reflections..

BOUQUET

Fresh, with hints of freesia and rose and fruity notes of small red wild berries.

FLAVOUR

Harmonious, pleasant and typical of the variety. It is a fresh, clean and crisp wine with a touch of spice.

SERVING TEMPERATURE

Best served cool, around 8° - 10° C.

FOOD MATCHES

An excellent aperitif, it can also be served throughout the meal, with light pasta dishes, fish or white meats.