

Bardolino Chiaretto

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

The pressed grapes are immediately separated from the skins. Fermentation follows by adding of selected yeasts at the temperature of 16-18°C to enhance the fruity notes typical of this wine. The wine is then cleaned and stocked in stainless steel tanks.

WINEMAKER'S NOTE

This is the summer rosé par excellence: loaded with personality, it is a fresh, elegant pink wine with a delicate aroma of cherries and hints of wild berries, mellow yet refreshing, it provides subtle pleasure on the palate with its youthful, modern style.

FOOD PAIRINGS

It pairs well with savory starters, pasta dishes with vegetable sauces, fish or white meats. To be served cool at 12° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area

South-eastern shore of lake Garda.

Grapes/Blend

Corvina Veronese 60%
Rondinella 30%
Molinara 10%

Harvesting Period

Mid September

Alcohol

12%

PH

3.10

Total acidity

5.50 g/l

Residual sugar

8 g/l