



BARDOLINO

Denominazione di Origine Controllata

Chiaretto



GRAPE VARIETIES

Corvina, Rondinella

PRODUCTION AREA

Bardolino classico (eastern shore of Garda Lake).

VINIFICATION PROCESS

Soft pressing of the grapes
Fermentation in steel at a low temperature.

AGEING

In steel on fine lees.

BOTTLING

4 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: rosé, with delicate reflections.
Aroma: pleasantly fruity, intense with a floral sensation.
Taste: fresh, well-balanced, sophisticated.

SERVING TEMPERATURE

12-14 °C.

SERVING SUGGESTION

Light starters, fish, white meat, saefood risotti,
handmade fresh pasta.

