



CHIARETTO *di Bardolino*

Denominazione di Origine Controllata



GRAPE VARIETIES

Corvina, Rondinella

PRODUCTION AREA

Bardolino (eastern shore of Garda Lake).

VINIFICATION PROCESS

Soft pressing of the grapes. Maceration for 2-3 hours. Fermentation in steel at a low temperature.

AGEING

In steel on fine lees.

BOTTLING

4 months after harvesting.

ORGANOLEPTIC QUALITIES

Colour: onion skin pink.

Aroma: pleasantly fruity, intense with a floral sensation.

Taste: fresh, well-balanced, sophisticated.

SERVING TEMPERATURE

8-10 °C.

SERVING SUGGESTION

Light starters, fish, white meat, seafood risotti, handmade fresh pasta, soft cheese.

