



BARDOLINO CHIARETTO

DENOMINAZIONE
DI ORIGINE CONTROLLATA
CLASSICO

PRODUCTION AREA

Classic Bardolino area. In the vineyards located in the municipalities of Lazise and Bardolino, East of Lake Garda, which have glacial-morainic origins.

GRAPE VARIETIES

Corvina (55%), Rondinella (30%), Molinara (15%), vinified in “rosé” which means that the solid parts are macerated with the must only for a little period of time.

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12.5% by Vol. Total acidity 5.5-6‰.
Net dry extract 24-25‰.

REFINEMENT

In stainless steel vats and about 3 months in the bottle.

SENSORY IMPRESSIONS

Pinkish colour. Vinous, slightly fruity and delicate bouquet. Dry, light, slightly fruity

SERVING INFORMATION

14° to 15° C

DINING ACCOMPANIMENT

Starters, vegetable soup, white meat, grilled fish or fish with tomato sauce.

LONGEVITY

To drink preferably young (1-2 years)

Please store away from light and heating, laid down in a cool place.

