

LA SERRA

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.

