

Bardolino Chiaretto D.O.C.



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Corvina Veronese 60%, Rondinella 20%, Molinara 20%
Harvest	September - October.
Yield per Hectare	80 HL
Vinification	Maceration on the skins for 12 hours, fermentation at a controlled temperature of 16°C-17°C, ageing in steel barrels for 3/4 months.
Colour	Bright rosé.
Aroma	Fresh, fragrant with fruity notes.
Tasting notes	Balanced, fresh and drinkable.
Serving suggestion	Appetizers, cured meats, fish and light main courses.
Serving temperature	8°C - 10°C
Alcohol by volume	12.5% vol.