

Chiaretto di Bardolino D.O.C.



Type of soil	Rich in skeletal material, typical of the Morainics Hills.
Grape variety	Corvina Veronese, Rondinella, Marzemino, Corvinone
Harvest	Late september - october.
Yield per Hectare	90 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.
Country of origin	Produced and bottled in Italy.
Colour	Bright rosè.
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	12,0% vol.
Italian environmental labelling	VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
Nutritional values	Under preparation. Contains sulphites