



## Chiaretto Bardolino Classic DOC

- Cultivation area:* Veneto region, province of Verona, classic hilly area overlooking the east of Lake Garda.
- Soil type:* Moraine origin, variable depending on the micro-zones, clayey with little structure.
- Winemaking:* Hand harvest in September. It macerates into a closed tank saturated with nitrogen. The fermentation takes place in the controlled temperature: initially of 12°C for the first 3-4 days, then raised till 18°C.
- Refinements:* It rests into stainless steel.
- Colour:* Shiny coral pink, while aging appear orange notes.
- Bouquet:* Intense, pleasant, floral with aromas of bread.
- Taste:* Fresh, sapid and balanced, with scents of wild strawberry and a hint of pink grapefruit.
- Manintenance:* It maintains its characteristics for more than 3-4 years; it should be stored in cool (18-19°C) and low light places.



Ideal with appetizers, fish, pizza and white meat dishes.



12,50 % Vol



Serve at 10 - 12 °C



Corvina and Corvinone  
Rondinella  
Molinara