

DENOMINAZIONE ORIGINE CONTROLLATA

Chiaretto di Bardolino Classico

Production area

Bardolino Classico, on the Lake Garda east shore.

Soil composition

Hill soils of morainal origin.

Grapes

Corvina, Rondinella, Merlot, Corvinone.

Alcohol content

13% vol.

Colour

Pale pink.

Bouquet

Intense and fruity, with hints of peach blossom, rose and violet.

Taste

Dry, harmonic and perky.

Harvest

In September with mechanical process.

Vinification and production system

First gently press of the grapes followed by a 3-4 hours of short maceration. Then the skins are taken out from the must and there is the temperature controlled fermentation at 15-16°C in stainless steel vats.

Aging

In stainless steel vats for 3-4 months.

Preservation

Store in a dry and dark place, to be drunk young.

Serving suggestions

A young drinking wine to be served at a temperature of 8-9°C.

