

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

12,5% 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 10°C.

