

DENOMINAZIONE ORIGINE CONTROLLATA

# Chiaretto di Bardolino Spumante Brut

## Production area

Bardolino, Lake Garda east shore.

## Soil composition

Hill soils of morainal origin.

## Grapes

Corvina, Corvinone, Rondinella, Merlot.

## Alcohol content

12% vol.

## Colour

Pale and brilliant pink.

## Bouquet

Fruity, fragrant and harmonious flavor.

## Taste

Well rounded, savoury, with pleasant and juicy fruity notes.

## Harvest

At the end of August to give freshness.

## Vinification and production system

Gentle pressing of the grapes, slow temperature controlled fermentation followed by secondary fermentation in stainless steel tanks according to the Charmat Process.

## Aging

In stainless steel vats for 2-3 months.

## Preservation

Store in a dry and dark place.

## Serving suggestions

A young drinking wine, to be served at a temperature of 8°C to best enjoy its typical fragrance.

