

DENOMINAZIONE ORIGINE CONTROLLATA

Chiaretto di Bardolino Classico M'AMA

Production area

In our first vineyard overlooking the lake.

Soil composition

Clay soils of morainic origin.

Grapes

Minly Corvina, Rondinella, Merlot, Corvinone.

Alcohol content

12% vol.

Colour

Soft pink, onion skin.

Bouquet

A delicate and enveloping fragrance, characterized by notes of strawberry, peach blossom, and subtle balsamic notes.

Taste

It is a fresh, young and dry wine.

Harvest

Late August.

Vinification and production system

Rosé vinification, with light maceration of the grapes and temperature-controlled fermentation.

Aging

In temperature-controlled stainless steel tanks for about 6 months.

Preservation

Store in a cool, dry place, away from direct light.

Serving suggestions

Best served chilled at around 10°C.

