



C A S E T T O



BARDOLINO CHIARETTO CLASSICO DOC

Production Area: Bardolino Classico, on the Lake Garda east shore.

Soil Composition: hill soil 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 18-24 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.

Food combination: could be pair with every kind of dish. Really pleasure with risotto, fish and white meat.

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