

CHIARETTO DI BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties Corvina, Rondinella, Molinara.

Location and characteristics of the vineyard Produced from grapes of the municipality of Sommacampagna, located south east of Lake Garda.

Average altitude and composition The hills are located at 100/150 meters above sea level, of morainic origin with calcareous, clayey, gravelly, sandy soil.

Training system Guyot.

Harvest From September to the first ten days of October.

Vinification Traditional white wine vinification with a short cold maceration in contact with the skins for 24 hours. This is followed by separation of the juice equal to 20% of the crushed grapes and static decantation. Long fermentation in steel at controlled temperature.

Organoleptic description Translucent, pale pink. Elegant with floral, fruity, herbaceous aromas such as white flowers, berries, red currant, nectarine, apricot, lychee, melon, gentle touch of white pepper. Dry, medium acidity, low tannin, medium body. Delicate flavors influence the aromas, resulting in a long finish. Drink it now, have fun with your celebrations.

Vol. 12,5 %.

Suggested Pairing Excellent for summer aperitif with friends. It goes well with pizza, Italian appetizers such as ham and melon or caprese, cold cuts, pasta, Asian and French cuisine, white meat and fish, barbecue and vegetarian cuisine.

Serving Temperature 12 °C (53°F)



MONTE DEL FRÀ
AZIENDA AGRICOLA