



BARDOLINO CHIARETTO DOC

“FLORAL, DRINKABLE, OF COLOR
OF A SUNSET AT THE LAKE “



PRODUCTION AREA

Vineyards for this lovely Chiaretto grow in the east area of Lake Garda, between it and Verona

GRAPE VARIETY

Corvina veronese e Rondinella

HARVEST AND VINIFICATION

The harvest starts around the middle of September and it is followed by a very short maceration, just few hours at controlled temperature. After the fermentation the wine is refined in stainless steel tanks.

COLOR ●

TASTING NOTES

With a lovely light pink color. It is fresh and fruity on the nose. On the palate it has saline notes which well balance the acidity of the wine.

ALCOHOL 12,5%

THE ADVICE

Versatile wine, very suitable for fish, especially shellfish and fried food. For the more daring also sushi and Japanese cuisine.

