



# BARDOLINO CHIARETTO

## DOC



<b>PRODUCTION AREA</b>	Bardolino - Lago di Garda
<b>GRAPE VARIETY</b>	Corvina, Rondinella, Molinara, Sangiovese
<b>HECTARES OF VINEYARD</b>	2 ha
<b>YIELD PER HECTAR</b>	70 hl
<b>PRODUCTION PER VINEYARD</b>	110 q.li/ha
<b>VINE BREEDING</b>	Guyot and Pergola trentina
<b>TERROIR</b>	Morainial and clay soil
<b>WINE</b>	Still Rosè Wine
<b>WINEMAKING</b>	Pink
<b>HARVEST AND PRODUCTION</b>	Usually, the harvest starts during the second week of September. It is made by hand and, after the grape pressing, the vinification process begins. In a first phase, the must is kept in contact with the skins for 12 hours (pellicular cryomaceration) to obtain a partial release of red colour and tannins, both typical characteristics of the grapes that we use to produce Bardolino Chiaretto Wine. Thereafter, we start with the draining and we separate the must by the skins. Later the fermentation starts with a controlled temperature. Finally, the Wine remains 4 months in steel tanks and it finishes its aging with 1 month in glass.
<b>MATURATION AND AGING</b>	4 months in steel tanks (80-100 hl). Aging in glass for one month.
<b>GLASS</b>	Tulipano Glass - Glass for fresh, perfumed and young white wine.
<b>BOTTLE</b>	Borgognotta Bottle
<b>CORK</b>	Cork
<b>SUGAR RESIDUAL</b>	8 gr/lt
<b>ALCOHOL</b>	12%
<b>ACIDITY</b>	5,80 gr/lt
<b>VINEYARD EXPOSURE</b>	South
<b>VISUAL AND ORGANOLEPTIC ANALYSIS</b>	Brilliant rose Wine enhanced by delicate red fruits scents and floral perfumes.
<b>FOOD PAIRING</b>	Ideal for all the occasions, with typical appetizers as cold cuts, risotto and seafood dishes.
<b>DECANTER</b>	No
<b>STORAGE</b>	24 months
<b>SERVICE TEMPERATURE</b>	10-12 degrees