



Colori d'Italia

Bardolino Chiaretto

Denominazione Origine Controllata



GEOGRAPHIC AREA

From the vineyards located in Bardolino, on the south-eastern shore of lake of Garda, which offers an ideal micro-climate for ripening grapes.

SOIL

Stony shingle originating from the Athesian glacier.

GRAPE VARIETIES

Corvina Veronese 60%, Rondinella 30%, Molinara 10%.

WINEMAKING

The pressed grapes are immediately separated from the skins. Fermentation follows by adding of selected yeasts at the temperature of 16-18°C to enhance the fruity notes typical of this wine. The wine is then cleaned and stocked in stainless steel tanks.

STYLE

This is the summer rosé par excellence: loaded with personality, it is a fresh, elegant pink wine with a delicate aroma of cherries and hints of wild berries, mellow yet refreshing, it provides subtle pleasure on the palate with its youthful, modern style.

FOOD PAIRINGS

It pairs well with savory starters, pasta dishes with vegetable sauces, fish or white meats. To be served cool at 12° C.

SIZE 0.375 l - 0,75 l.

ALCOHOL 12% vol.