



## BARDOLINO CHIARETTO DOC CLASSICO

The Chiaretto version of Bardolino is a modern reinterpretation of the wine-making traditions of this grape-growing area.

Colour: bright rosé. Bouquet: fragrant white flowers and a combination of fruits such as cherry and peach. Taste: full and balanced, fresh, reminiscent of wild strawberries and raspberries.

### THE VINEYARD

Located in the Bardolino area, along the eastern shore of Lake Garda, at an altitude between 50 and 150 metres above sea level with southwest exposure. Soil type: of glacial morainic origin, of medium consistency with a tendency to be sandy and rich in limestone. Grassed vineyard. Training system: single-sided and row pergola. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: from 8 to 18. Planting density: from 2,500 to 4,000 vines per hectare. Yield per hectare: 100 hl.

### FOOD PAIRINGS

Grilled fish, white meats, pasta and Italian appetisers.

### VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts and hailstorms in August, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.



### GRAPES:

65% Corvina

30% Rondinella

5% Molinara



### STYLE:

dry rosé wine



### BOTTLE:

750 ml



### SERVING

TEMPERATURE:

10° | 12° C



### ALCOHOL

12,00% vol

### PRODUCTION

Harvest: mid-September, exclusively hand-picked. Wine-making: soft crushing with elimination of the stalks, followed by contact of the must with the skins for 24 hours. Subsequent elimination of the skins and cleaning of the must. Fermentation, then conservation in steel.