

BARDOLINO CHIARETTO

DOC



Grape varieties

Corvina, Rondinella, Molinara

Winemaking

The harvest usually begins at the end of September. The grapes are selected and hand-picked. Grapes are then destemmed and pressed.

After this follows the cold maceration (the skins remain in contact with the must in order to extract varietal aromas, flavours and colour).

The must, after a soft pressing is then fermented and is run off its skins. The wine remains in stainless steel tanks, in contact with its fine lees, until it is bottled.

Tasting notes

Brilliant rose colour. On the nose flavours of fresh fruits, violet and rose. It tastes elegant, slightly fruity, smooth. Again, on the palate tastings of violet and rose.

Food pairings

It pairs perfectly with pasta and pesto, pasta with vegetables, white meats and fish such as tuna and grilled swordfish. Excellent with pizza.

Serving temperature

10° - 12° C

Alcohol

12,50% vol.