



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.



GRAPES:

65% Corvina
30% Rondinella
5% Molinara



STYLE:
dry rosé wine



BOTTLE:
750 ml



**SERVING
TEMPERATURE:**
10° | 12° C



ALCOHOL
12,00% vol

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.

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.

FOOD PAIRINGS

Grilled fish, white meats, pasta and Italian appetisers.

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.