



Bardolino Chiaretto D.O.C.

Soil	Mix of clay, limestone
Grapes Variety	Corvina 60%, Rondinella 20%, Molinara 20%
Harvest	End of September
Vinification	Fermented 12-14 hours in contact with the skins, then alcoholic fermentation at controlled temperature 16°- 17 °C (60.8°-62.6°F)
Ageing	In stainless steel vats for about 3-4 months
Colour	Clear rosé colour
Aroma	Pleasant refreshing aroma with fruity and fragrant hints
Taste	Balanced refreshing flavour, fragrant and very drinkable
Pairings	Cold meats, fish soups and light second courses
Serving temperature	8°-10°C (46.5°-50°F)
Alcoholic grade	12.5%
Dry extract	5.9g/l

