



## “Decus” Collezione Chiaretto di Bardolino DOC Classico

### ROSE' WINES



**Alcohol:** 12% vol.

**Area of Production:** Region: Veneto. Hilly classic area on the eastern shores of Lake Garda.

**Grapes:** From red grapes Corvina (40%), Rondinella (40%) and other varieties (20%). System of growing: traditional with espalier.

**Soil Composition:** Gravelly grounds of morainic origin.

**Vinification and Production System:** Soft pressing, very short maceration with the skins (15-20 hours), fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

**Organoleptic Description:** Dry rose wine, fruity, fragrant and very light, excellent very cold and suitable for every occasion.

**Color:** Light rose, with tendency to a delicate onion skin color.

**Bouquet:** Fruity, delicate with aroma of peach-blossom.

**Taste:** Light, fresh, dry, pleasant and vivacious.

**Serving Temperature:** To be served cold at 8-10°C.

**Preservation:** To be drunk young. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Wine for the whole meal, ideal for hors d'oeuvre, light dishes, grilled fish and pizza.

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#### TECHNICAL DETAILS:

**Total acidity:** 5,80 g/l

**Sugar:** 8,00 g/l

**Total SO2:** 96 mg/l

**Free SO2:** 31 mg/l

**Net dry extract:** 22,3 g/l

**Volatile acidity:** 0,22 g/l

