



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. Villages of Bardolino, Lazise, Cavaion and 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, short maceration with the skins (16-24 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 light, excellent very cold and suitable for every occasion.

Color: Rose.

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

Taste: 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.

TECHNICAL DETAILS:

Total acidity: 5,40 g/l

Sugar: 9,00 g/l

Total SO2: 96 mg/l

Free SO2: 30 mg/l

Net dry extract: 22,3 g/l

Volatile acidity: 0,22 g/l