



"Vigna le Giare" Collezione Chiaretto di Bardolino DOC Classico

Alcohol: 12% vol.

Area of Production: Region: Veneto. Vineyard "Le Giare" in Bardolino, in the hilly classic area on the eastern shores of Lake Garda.

Grapes: Produced in limited quantities from red grapes Corvina (60%), Rondinella (30%) and others (10%). System of growing: espalier.

Soil composition: Gravelly ground (from which derives the name "Le Giare" that means translation "the stones") of morainic origin.

Vinification and Production System: Separate vinification of the grapes of the vineyard "le giare" with 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, light, fruity and aromatic, the result of the best selection of grapes of our vineyard.

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.

Sugar	Total	Volatile	Total	Free	Net dry
	acidity	acidity	SO2	SO2	extract
8.00 g/l	5.60 g/l	0.25 g/l	89 g/l	28 g/l	22.7 g/l

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