

# Chiaretto

## di Bardolino DOC Classico



**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 mix of different red grapes (20%). System of growing: traditional with espalier.

**Soil composition:** Gravelly soil 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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
8.00 g/l	5.50 g/l	0.22 g/l	90 g/l	28 g/l	22.5 g/l

**CANTINE LENOTTI SRL**

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

[WWW.LENOTTI.COM](http://WWW.LENOTTI.COM)

INFO@LENOTTI.COM