

DOMINI VENETI

Our Valpolicella, your wines.



BARDOLINO CHIARETTO DOC CLASSICO

Bardolino Chiaretto is a pleasure not only for the palate but also for the eyes, thanks to its delicate, peach-rose colour. Its nose is full of tea roses, violets and a balanced blend of small red fruits. Its delicateness continues in its incredibly balanced flavour that brings strawberries and raspberries to mind. And at the table? We recommend serving it with dinners of grilled fish and white meat, as well as with fresh cured meats and soft cheeses. Best enjoyed when served at the table at 10 -12 °C.

THE VINEYARD

Located in the heart of the Bardolino Classico area, on the morainic hills of Lazise and Pastrengo. Altitude between 50 and 150 metres above sea level. Southwest exposure. Soil of glacial-morenic origin, with medium texture and a tendency to be sandy and rich in limestone. Grassy vineyard. Training system: single-sided pergola and row. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: from 8 to 18. Planting density: from 2,500 to 4,000 vines per hectare. Average yield per hectare: 84 hl.

PAIRINGS Pair with grilled fish and white meats, excellent with pasta, fresh cured meats and soft cheeses.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts and hailstorms in



GRAPES

65% Corvina
30% Rondinella
5% Molinara



TYPE
Dry rosé wine



FORMAT
750 ml



SERVING TEMP.
10-12 °C



ALCOHOL CONTENT
12,5% vol

PRODUCTION

Harvest: September, exclusively hand-picked selection. Winemaking: the grapes undergo soft crushing, eliminating the stems at the same time. After crushing, the must remains in contact with the skins for 12 hours; the must obtained through natural draining starts the fermentation with select yeasts at a controlled temperature of 18 °C. Aged in steel tanks. Stabilisation: protein and tartaric.

August, which reduced production. This factor allowed a homogeneous maturation, with high sugar values that led to the production of complex and intense wines.