

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 2018

The current climate change is placing increasingly higher demands on the professional skills of winegrowers. Rain was abundant in 2018 from the spring on, requiring a great deal of effort on the part of the winegrowers to protect the vines' health, regulate the overproduction of certain grape varieties and choose the best bunches for the harvest. A clear qualitative difference was again noted in the vines of the hills, which unlike the vines growing in the plains below, were able to let the excess water run off thanks to the slope. The grapes on these vines



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.

ripened perfectly, reaching a slightly lower sugar content than in previous years, but with a better degree of ripeness, balanced phenolic content and milder acidity.