



## 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 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the



### GRAPES

65% Corvina  
30% Rondinella  
5% Molinara



### TYPE

Dry rosé wine



### FORMAT

375 ml,  
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.

heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for *appassimento*. The wines denote more territorial expressions of greater longevity and freshness.



**TASTE WITH THE WINE MAKER**  
Watch the video  
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