



Bardolino Chiaretto D.O.C.



GRAPE VARIETY: Corvina, Rondinella, Molinara, Negrara

AREA OF PRODUCTION: Veneto, hilly zone of Verona

HARVEST: september - october

YIELD PER HECTAR: 120 q.l.s

VINIFICATION: it is carried out in steel vats.

The product remains on its lees for some months

ALCOHOL CONTENT: 11,5 % vol.

TOTAL ACIDITY: 5%

RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR more or less intense pink.

BOUQUET fresh and fruity.

TASTE soft, savory, slightly lively.

BEST SERVED WITH

Excellent with appetizers and first courses.

Serving temperature: 16-18 C°



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