



# CHIARETTO DI BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

## GRAPES AND VINEYARD

### Production Area

The vineyards are located in Caprino Veronese. Altitude between 250-300 metres a.s.l.

### Grapes varieties

Corvina 60%  
Corvinone 20%  
Rondinella 20%

### Vineyards details

Vines from 10 to 20 years of age. Sun exposure south. Soil composition: morainic. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: 12 tons. The entire estate is certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

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## WINE MAKING AND AGEING

### Harvest

The harvest usually begins at the end of September. The grapes are selected and hand-picked.

### Vinification and Ageing

Grapes are destemmed and pressed. Then follows 12 hours of cold maceration where the skins remain in contact with the must in order to extract varietal aromas, flavours and colour. The must, after a soft pressing is then fermented in inert vessels and run off its skins. The static clarification of the must is followed by the fermentation held at a temperature of 15°-16° C. The wine remains in inert vessels on its fine lees until it is bottled.

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### Vintage 2021

### Tasting notes

Pale salmon pink color. With a fine bouquet, balanced with a graceful character, giving floral, strawberries and red small fruits sensations.

### Food pairings

It pairs perfectly with pasta and pesto, pasta with vegetables, white meats and some types of fish such as tuna and grilled swordfish. Its freshness makes it a perfect pairing with vegetarian recipes. To try with pizza as well.

**Serving temperature:** 10° - 12° C

**Alcohol content:** 12,50% vol.  
**Total acidity:** 6,00 gr/l  
**Dry extract:** 20,60 gr/l  
**Residual sugar:** 4,50 gr/l

