



## Chiaretto di Bardolino DOC Classico

**Production area:** Lago di Garda – Lazise  
Vineyards “Le Sérre” and “Spadarini”

**Soil:** sandy-loamy soil with a slight presence of stones

**Grape growing system:** pergola

**Vine stocks per hectare:** 2500

**Vine variety:** Corvina 80%, Corvinone 10% and Rondinella 10%

**Harvest time:** second half of September

**Method of harvesting:** manual in large crates suitable  
for delicate handling of the grapes

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**Vinification:** same day destemming of the grapes and obtaining of the grape juice with the natural draining from the horizontal press. Filling of the stainless steel thermotanks with the clarified must and subsequent alcoholic fermentation induced with selected company yeasts and thermally controlled between 12°C and 14°C for two weeks. This is followed by decanting for physical and organoleptic cleaning and a pre-bottling stop on the yeast lees with bâtonnage until december.

**Tasting and gastronomic notes:** wine with a soft pink color and a citrus floral scent. Very fresh in the mouth, excellent acidity but also fullness and length. Suitable for any occasion from spring to autumn, with all first courses or fish. Also excellent to accompany pizza and finger food in general. Alcohol content: 13% Vol. Consumption is recommended within 24 months of the harvest at 10°C in glasses with medium cup and closed cup. Store in a cool place away from light.