



## Giovanna Tantini



### Bardolino Chiaretto DOC

#### REGION

Veneto

#### VARIETY

Corvina, Rondinella, Molinara

The progressive work to synchronise the variables which include picking conditions – temperature – length of exposure on the skins, has enabled us to produce a Chiaretto which, also thanks to the tone of it's colour allows it to stand proudly beside the best international wines in this category.

Exposure and altitude: South, 100m ASL

Soil composition: Glacial (morainal) , gravelly, calcareous and alluvial

Yield per hectare: 90 ql/ha

Harvest: Mid-September

Vinification: Collection, crushing, de – stemming and cold maceration at 5°C until to obtain a pale pink color. Soft pressing of the crushed grapes which is followed by static clarification of the must at 8°C. Fermentation at controlled temperature of 16-18°C for a period of 16 days. The blend of wines is done at the end of fermentation.

#### TASTING NOTES

Light pink, rose petal, delicate fresh red fruit. fresh and lively.

#### FOOD PAIRINGS

Appetizers, meats, fish, sushi, pizza, spaghetti, risotto.