



Giovinna 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.