

## CHIARETTO BARDOLINO D.O.C. - GIARDINI D'ITALIA

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**APPELLATION:** Chiaretto Bardolino D.O.C

**GRAPE VARIETIES:** Corvina, Rondinella

**PRODUCTION AREA:** Veneto (Italy)

**TERROIR:** Morainic hills with soil of calcareous and clayey origin

**HARVEST:** The third decade of September

**VINIFICATION:** Soft pressing of the grapes, light maceration for 24 - 36 hours, separation of the must from the skins, fermentation at a controlled temperature for 12 days

**AGEING:** 4 months in stainless steel tanks

**ALCOHOL CONTENT:** 12%

**TESTING NOTES:**

Color: pale pink

Bouquet: delicate, with hints of blossom and red fruits

Flavour: savory, fresh, and harmonious

**FOOD MATCHING:** Appetizers, delicately-flavored risotto dishes and pasta dishes in general

**SERVING TEMPERATURE:** 12 - 14°

Since the most remote antiquity, gardens represent a happy and universalizing heterotopia. Italian gardens, in particular, produce goods, bear symbols of beauty and harmony accompany dreams.

Giardini d'Italia collection represents a fully developed bouquet of Northern Italy's most distinctive wines.

**Viticoltori d'Italia S.r.l.**

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