



BARDOLINO CHIARETTO BRUT SPUMANTE DOC

Even Bardolino Chiaretto Spumante Brut is the sparkling rosé version of Bardolino. It is an elegant wine, delicious, and fresh with a flowery bouquet that contains hints of mixed berries. Excellent as an aperitif and with raw dishes, pleasant throughout the whole meal, suitable for any occasion. Women adore it!

PRODUCTION AREA: Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

GRAPE VARIETIES: Corvina 60%, Rondinella 40%.

VINE TRAINING SYSTEM: Traditional Verona pergola and Guyot.

GRAPE HARVESTING: Grapes picked by hand, starting from mid-September.

PRODUCTION METHOD: Gently pressed, short maceration on the skins, slow fermentation in steel vats and then fermented again in tanks (autoclaves) using the Charmat Method.

AGEING: In the bottle for a short period.

COLOUR: Brilliant pink.

BOUQUET: Elegant, flowery.

FLAVOUR: Pleasant, lively, flowery with hints of fruit.

PERLAGE: Fine and persistent.

ALCOHOL BY VOLUME: 12.5% vol.

SERVING TEMPERATURE: 8 - 10 °C.