



CÀ BOTTURA

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## BARDOLINO CHIARETTO CLASSICO DOC

Bardolino Chiaretto Classico is the rosé version of Bardolino obtained from the same grapes. It is a simple wine, delicately pink, with a bouquet of red fruits and hints of citrus fruit. It is fresh and pleasant when tasted. Good as an aperitif, ideal with appetisers made from freshwater and saltwater fish, shellfish, white meats, cold seasonal dishes, fresh cheeses. Excellent with pizza!

**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 skins (12 - 24 hours) then separation of the skins from the must and controlled-temperature fermentation.

**AGEING:** In steel vats for a short period.

**COLOUR:** Pink.

**BOUQUET:** Fresh, delicate, fruity.

**FLAVOUR:** Delicious, fruity.

**ALCOHOL BY VOLUME:** 12.5% vol.

**SERVING TEMPERATURE:** 10 - 12 °C.