

DENOMINAZIONE ORIGINE CONTROLLATA

Chiaretto di Bardolino Spumante Brut

Production area

Bardolino, Lake Garda east shore.

Soil composition

Hill soils of morainal origin.

Grapes

Corvina, Corvinone, Rondinella, Merlot.

Alcohol content

12.5 % vol.

Colour

Pale and brilliant pink.

Bouquet

Fruity, fragrant and harmonious flavor.

Taste

Well rounded, savoury, with pleasant and juicy fruity notes.

Harvest

At the end of August to give freshness.

Vinification and production system

Gentle pressing of the grapes, slow temperature controlled fermentation followed by secondary fermentation in stainless steel tanks according to the Charmat Process.

Aging

In stainless steel vats for 2-3 months.

Preservation

Store in a dry and dark place.

Serving suggestions

A young drinking wine, to be served at a temperature of 8°C to best enjoy its typical fragrance.

