

# CHIARETTO DI BARDOLINO

Chiaretto is the elegant soul of Bardolino wines. It is made, in dedicated vineyards, by the same grapes variety of his fellow Bardolino in a different blend. It is a young wine that knows how to stay young and wants to give his best in elegance, bright colors and giving a great time.



#### Variety:

Corvina (55%), Corvinone (20%); Molinara (15%), Rondinella (10%).

#### Vineyards:

Boldiera and S. Antonio, Town of Caprino, Verona;  
South exposure, altitude 240-245 m above sea level;  
Planting years: 1979, 1984; Pergola system.

#### Vinification and maturation:

The red grapes, picked by hand, are taken to the cellar in small containers (bins), destemmed and put in the press, in an atmosphere protected from oxygen. The juice is extracted only by soft pressing, refrigerated and clarified in a static way. Alcoholic fermentation begins the next day, maintained at 17°C, at the end of which the new wine is poured into a new steel vat where it will remain for 6 months, with the weekly stirring of the fine lees.

#### Wine description:

The nose is fruity. It reveals notes of English candy, crushed cherry associated with a hint of elderflower. On the palate it is fruity, harmonious, well built and offers a slightly acidic and fresh frame as well as a nice incisive side. In the mouth this wine expresses notes of juicy red currant, fleshy raspberries and small notes of lemon combined with fine touches of crunchy peach and a discreet hint of lychee / quenette.

#### Main analytical data: (harvest 2018)

Alcohol: 12%  
Residual sugars: 0,9 g/l  
Total acidity: 7 g/l  
Total sulphur dioxide: 88 mg/l

#### Bottles produced:

4000 per year

#### Packaging:

Bottles of 750 ml in box of 6