

# CHIARETTO DI BARDOLINO

Chiaretto is the elegant soul of Bardolino. The grapes are typical Veronese ones, and the vineyards chosen are those most suitable for obtaining a pink wine. A young wine that wish to stay young, with its elegance, its light color, its desire to entertain.

**Cuveè:**

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

**Vineyard:**

Sant'Antonio e Vernazze, comune di Caprino, Verona;

South exposition, altitude 245 masl;

Soil: Silty-clayey, very calcareous and deep, of fluvial-glacial origin dating back to the last glaciation

**Vinification and maturation:**

The red grapes, harvested by hand, are brought to the cellar in small containers (bins), destemmed and placed in the press machine to begin the soft pressing. In this way we extract a pink colored juice, which comes refrigerated and left to clear overnight. The next day starts the alcoholic fermentation, maintained at 17°C, at the end of the which the new wine is decanted into a new steel tank where it will remain for at least 6 months, with maturation on the fine lees

**Wine description:**

The nose is fruity. Reveals notes of English toffee and cherry associated with a discreet hint of elderflower. On the palate it is fruity, harmonious, well constructed and offers a slightly acidic and fresh frame as well a nice punchy side. In the mouth this wine expresses notes of red currant juicy, pulpy raspberries and small notes of lemon combined with fine touches of crunchy peach and a discreet hint of lychee

**Main analytical data:**

Alcool: 12,6 %

Residual sugars: 1 g/l

Total acidity: 5,5 g/l

Total sulphure dioxide: 82 mg/l

**Bottle production:**

3500 bt / year

**Service temperature:**

6 - 8 °C

azienda agricola GENTILI  
via Sant'Antonio 271  
37013 - Caprino v.se - provincia di VERONA  
tel +39 339 1651823  
mail: [info@cantinagentili.com](mailto:info@cantinagentili.com)  
[www.cantinagentili.com](http://www.cantinagentili.com)