



Bardolino Chiaretto D.O.C.C.
Serenissima



A characteristic cherry colour, a pleasantly fruity fragrance and a dry, velvety, harmonious taste with hints of red fruit. Perfect with fritters and soups.

Tasting notes

A characteristic cherry colour, a pleasantly fruity fragrance and a dry, velvety, harmonious taste with hints of red fruit. Perfect with fritters and soups.

Grape variety

60% Corvina 30% Rondinella 10% Molinara

Origin

Bardolino area

Winemaking

from selected and healthy grapes with brief contact with skins, and through 1-day maceration in steel vats; after alcoholic fermentation, the wine is decanted into 100hl tanks where the fermentation is completed (after a first decanting stage); after this, the wine is decanted, filtered and then bottled.

Colour

pale cherry red.

Bouquet

winey, fruity, pleasant and delicate with hints of raspberry, strawberry and morel.

Flavour

this wine is dry, velvety, tasty, mid-bodied and harmonic with hints of raspberry, morel, and peach-tree flowers; it is slightly tannic, and has good acidity and alcoholic degree; it is persistent in taste and best drunk when young.

Alcohol content

12% vol.

Optimal serving temperature

12-14°C

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.
Maximum aging 1 year, best drunk when young.

Gastronomic matches

in a humidity controlled cellar at a temperature of 10-12°C.
Maximum aging 1 year, best drunk when young.

Packaging

in 75 cl Bordolese bottles in 6 bottle boxes.