



Chiaretto Bardolino

Denominazione di Origine Controllata

Grape Varieties: Corvina, Rondinella, Molinara

Vineyards: The vineyards are located between 100 and 120 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest: The grapes used for the Chiaretto are harvested 2 weeks in advance than the ones for the Rosso, during the first weeks of September.

Vinification: Historically Chiaretto was a by-product of Bardolino rosso. It was the wine made from the juice that was 'running off' after a brief maceration with the skins. The remaining part was originally designed to enhance the body and weight of the rosso. Whilst improving the rosso, the Chiaretto was not given the attention it needed. The harvest time was designed for red wines, ensuring a low acidity in the grapes (not ideal for rose wines): also, it was impossible to do any clarifications before the fermentation. Now to avoid these difficulties the two wines are made separately. After a maceration at 8-10° C, the must is naturally drawn off. Then it is clarified through a static decantation and fermented for 15-18 days at 17-18°C. The malolactic fermentation is avoided and the wine is left on its lees until it is bottled.

Tasting notes: Delicate but lively in the color, it expresses a flower bouquet at the nose and light thiolic notes which ensure a great balance in the mouth favoring sapid notes. It matches cold cuts, fish and first dishes. It has a typical rose color ideal for summer drinking.

