



Chiaretto

It's the rosé of the eastern side of Lake Garda, easy to recognize thank to the onion skin **hues**. It's made with the same grapes of Bardolino red (Corvina, Rondinella), all **autochthonous vines of Verona**.

Grapes: Corvina, Rondinella

Quality: rosè wine.

Colour: light pink.

Fragrance: elegant, citrus aromatics and mineral notes.

Flavour: delicate and fresh, with well-balanced acidity.

Serving temperature: 10-12°C. Easy to pair with food. Good if paired with starters as well as fish, sushi and pizza.

Vine training system: Trentino pergola / Guyot

Average grape yields: 11 tons/ha

Harvest: hand-picking of grapes

Wine-making: brief skin-contact maceration (10-12 hours), fermentation at controlled temperatures.

Aging: 5 months on lees in steel vats and at least 1-month bottle refining.

Alcohol: 12,5 % Vol.

Total acidity: 5,8 g/lt