



. 30 Chiaretto di Bardolino

VINO BIOLOGICO

This wine is the result of the perfect combination of traditional Veronese grapes, Corvina Veronese and Rondinella, carefully cultivated in our historic vineyards.

These vineyards are located at an altitude of 220 meters above sea level in Cavaion Veronese, on moraine soils. The attention to detail in every stage of production brings out the expression of our terroir: the grapes, hand-harvested in early October, are vinified as a white wine and fermented in concrete tanks. The wine then ages for a year in ceramic tanks. This material allows for a slow and beneficial exchange with oxygen, offers optimal thermal insulation, and encourages the gradual evolution of the wine, enhancing its distinctive and elegant character.

Our organic vineyard spans about half a hectare and yields 20 hectoliters of wine.

GRAPES

Corvina veronese, Rondinella.

TASTING NOTES

Appearance: pale pink color.

Aroma: mineral and spicy bouquet with notes of flint and honey.

Taste: pleasant and inviting aromatic complexity, full and silky with hints of small red fruits.

FOOD PAIRING

Ideal as an aperitif and paired with appetizers and crudités

Serving temperature: 4 – 12°C

Alcohol content: 12.5% vol.