I VINI DI VERONELLI 2016 ★★ 2014

slow wine 2014

Bardolino Classico Chiaretto

Grape variety: Corvina 55%, Rondinella 35%, Molinara 10%.
Training system: Cordon trained
Density of the plant: 3,800 plants/ha
Harvest: Last decade of September, hand-made.

Vinification: In stainless steel tanks, under controlled temperature, starting together with skins at 10 °C, 24 hours and concluding without skins, at 18° C, after one week.
Ageing: Minimum one month in bottle.

Organoleptic Carachteristics
Colour: Light-bright rose in colour with a fragrant.
Scent: Fresh and fruity.
Taste: delicate, with a pronounced fruited flavour, and endowed with great freshness. Its end is dry and of good persistence and these characters confirm the personality of Bardolino Chiaretto.

Serving suggestions: It is a wine for many combinations, from hors-d'oeuvres, first courses, white fine meats.
Serving temperature: 13-14°C

Alcoholic Content: 12% vol.
Total Acidity: 6,30 g/l
pH: 3,2
Extract: 19,50 g/l
Bottle sizes: ml. 750