FARINA
WINE TRADITION EVOLVES

Bardolino Chiaretto

DOC

É' il nostro ***Istinto Puro*** – Carattere, non solo charme
A rosé that goes beyond appearances.
Istinto Puro combines energy and personality: fresh, vibrant, with a tension that adds depth to its most seductive side. It is a spontaneous but decisive wine, capable of surprising and being remembered.

Grape Varieties	60% Corvina, 25% Rondinella, 15% Molinara
Vineyard location and characteristics	Eastern hills of Lake Garda facing Northeast, Southeast at an altitude of 300 meters
Soil	Clayey-morainic
Vine training and planting density	Pergola-spalliera "Casarsa" 3,500 vines/ha
Harvest	Hand harvest from mid-September
Vinification	De-stemming and crushing, with brief skin contact, followed by soft pressing. Fermentation takes place at 18°C in stainless steel tanks
Maturation	2 months in stainless steel tanks, followed by 2 months of maturation in bottle
Organoleptic Characteristics	Pale salmon in color, fresh and fruity on the nose with white peaches and red cherries and hints of violet and vanilla. Light, dry, finely elegant on the palate
Analytical Notes	Alcohol: 12,5% vol.
Size	0,75 l
Pairings	A versatile, easy-going wine, it pairs well with appetizers, spicy foods, pasta, fried fish, seafood and white meats. The perfect pairing is with fresh-water fish like trout
Serving Temperature	10° - 12°
Cellaring	A wine best enjoyed young within 1 to 2 years