

Bardolino Chiaretto

DOC

È 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