



## CHIARETTO BARDOLINO DOC CLASSICO

### Rose' Wines



<b>Alcohol:</b>	12% VOL.
<b>Area Of Production:</b>	REGION: VENETO. HILLY CLASSIC AREA ON THE EASTERN SHORES OF LAKE GARDA. VILLAGES OF BARDOLINO, LAZISE, CAVAION AND GARDA
<b>Grapes:</b>	FROM RED GRAPES CORVINA (40%), RONDINELLA (40%) AND MOLINARA (20%). SYSTEM OF GROWING: TRADITIONAL WITH PERGOLA AND ESPALIER
<b>Soil Composition:</b>	GRAVELLY GROUNDS OF MORAINIC ORIGIN
<b>Vinification And Production System:</b>	SOFT PRESSING, SHORT MACERATION WITH THE SKINS (16-24 HOURS), FERMENTATION AT CONTROLLED TEMPERATURE (15-16°C.), PRESERVATION IN THERMOCONDITIONED INOX TANKS, COLD BOTTLING IN STERILE BOTTLING LINE
<b>Organoleptic Description:</b>	DRY ROSE WINE, FRUITY, FRAGRANT AND LIGHT, EXCELLENT VERY COLD AND SUITABLE FOR EVERY OCCASION.
<b>Color:</b>	ROSE
<b>Bouquet:</b>	FRUITY, DELICATE WITH AROMA OF PEACH-BLOSSOM
<b>Taste:</b>	FRESH, DRY, PLEASANT AND VIVACIOUS
<b>Serving Temperature:</b>	TO BE SERVED COLD AT 8-10°C.
<b>Preservation:</b>	TO BE DRUNK YOUNG. STORE IN A FRESH, DRY AND DARK PLACE
<b>Gastronomic Suggestions:</b>	WINE FOR THE WHOLE MEAL, IDEAL FOR HORS D'OEUVRE, LIGHT DISHES, GRILLED FISH AND PIZZA

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<b>Total acidity:</b>	5,20 g/l
<b>Sugar:</b>	8,00 g/l
<b>Total SO2:</b>	80 mg/l
<b>Free SO2:</b>	24 mg/l
<b>Net dry extract:</b>	22,1 g/l
<b>Volatile acidity:</b>	0,21 g/l



**CANTINE LENOTTI**

Via S.Cristina, 1- 37011 Bardolino - VR  
Tel. +39 045 7210484 Fax. +39 045 6212744  
[info@lenotti.com](mailto:info@lenotti.com)