

# CASARETTI

## **ROSA DEI CASARETTI BARDOLINO CHIARETTO CLASSICO DOC**

### **PRODUCTION AREA**

Traditional wine growing region of Bardolino  
(on the eastern shore of Lake Garda)

### **LAND**

Morainic hills

### **SOIL**

Clayey, morainic soil

### **YELD PER HECTARE**

Approx. 110 l/ha

### **GRAPE VARIETIES**

70% Corvina, 20% Rondinella, 10% Molinara

### **COLOUR**

Rosé

### **BOUQUET**

Fruity and intense with hints of peach and rose

### **TASTE**

Dry, lively and harmonious

### **HARVEST**

Selective hand-harvest of the best, optimal ripe  
grapes

### **PRODUCTION METHOD**

Racking of the free-run must after 12-36 hours  
maceration, followed by fermentation at a controlled  
temperature

### **AGEING**

In stainless steel tank

### **DRINKING SUGGESTION**

Best drunk young. Serving temperature: between  
12°C and 14°C.

### **FOOD PAIRING SUGGESTION**

Suggested with fish appetizers, white meat and fish  
risotto, in particular with crustaceans

### **ALCOHOL CONTENT**

12.5%

