

CASARETTI

BARDOLINO CHIARETTO SPARKLING WINE BRUT

PRODUCTION AREA

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

SOIL

Morainic hills

YIELD PER HECTARE

Approx. 100 l/ha

GRAPE VARIETIES

55% Corvina, 35% Rondinella, 10% Molinara

COLOUR

Bright pink

BOUQUET

Fragrant, pleasantly fruity and floral

TASTE

Well-rounded; good sapidity with juicy, fruity hints

HARVEST

Selective hand-harvest of the best, optimal ripe grapes

PRODUCTION METHOD

Delicate grape pressing, slow fermentation and foaming in pressurized tank according to the Charmat method

AGEING

6 months in the bottle

DRINKING SUGGESTION

Best drunk young. Serving temperature for enjoying its excellent fragrance fully: between 8°C and 10°C.

FOOD PAIRING SUGGESTION

Very good as an aperitif and very pleasant as a wine to be drunk throughout the meal. Suggested with lake and saltwater fish.

ALCOHOL CONTENT

12.5%

