

CASARETTI

Rosa dei Casaretti BARDOLINO CHIARETTO DOC CLASSICO

PRODUCTION AREA

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

LAND

Morainic hills

SOIL

Clayey, morainic soil

YIELD 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%

