

CASARETTI

Bardolino Chiaretto Spumante

BARDOLINO CHIARETTO SPUMANTE DOC 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%

