

VILLABELLA

VIGNETI IN VERONA

CHIARETTO SPUMANTE

CHIARETTO DI BARDOLINO SPUMANTE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Classification: Chiaretto di Bardolino Spumante d.o.c.

Type of wine: sparkling rosé

Main grapes: Corvina, Rondinella and Molinara

Production zone: the vineyards are in the heart of the Bardolino Classico production zone, in the communes of Cavaion Veronese, Bardolino (in the hilly hamlet of Calmasino) and Lazise. They are situated in the hinterland of the eastern shore of the lake, in Verona

Type of soil: clay mixed with limestone, typical of the morainic hills around the lake

Training system: Guyot

Yield per hectare: approx. 11,000 kilos

Harvest period: first half of September: earlier than the harvest for still Bardolino Chiaretto, in order to have base wines that are characterized by a level of fresh acidity that makes them suitable for transforming into sparkling wine

Vinification: the cuvée of rosé wines is obtained by traditional vinification of the indigenous Corvina, Rondinella and Molinara grape varieties with just a brief maceration on the skins (so as to extract only part of the grapes' natural colouring matter), followed by a long, slow fermentation (ideal for bringing out the aromatic fragrance of the grapes). The long process of transforming the cuvée into sparkling wine then takes place in closed vats, according to the Martinotti method

TASTING NOTE

Colour: light pink with shades of lychee and peach or pink pearl.

Elegant perlage

Nose: a delicate, elegant fragrance of small fruits (wild strawberry, redcurrants) as well as crisp apples, topped off by subtle nuances of chlorophyll and wild flowers

Flavour: fresh, with good acidity and sapidity

Serving suggestions: excellent as an aperitif, it can also be served throughout a classic Italian meal: with an hors d'oeuvre of cold cuts (raw ham, culatello, coppa); with pasta with a fish or vegetable sauce; and with grilled white meat. Ideal for accompanying salt-water or freshwater fish (try it with salmon trout). Perfect with the traditional cooked pork-based salumi of northern Italian cuisine, cotechino and zampone

Note: making Chiaretto as a sparkling wine represents a "niche" tradition of the Bardolino area

Alcohol: 12% vol

Serving temperature: 8°/10°C

Cristoforetti  *Delibiasi*

FAMIGLIE, VIGNE E OSPITALITÀ IN TERRA VENETA

Località Canova, 2 - 37011 Calmasino - Verona - Italia - Tel. 045 7236448 - Fax 045 7236704
info@vignativillabella.com • www.vignativillabella.com