

VILLA CORDEVIGO

VILLA CORDEVIGO CHIARETTO

CHIARETTO DI BARDOLINO
DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO BIOLOGICO



Classification: Chiaretto di Bardolino doc classico organic

Type of wine: rosé

First vintage produced: 2014

Production zone: organically-grown grapes cultivated in the vineyards of the Villa Cordevigo estate, in Cavaion Veronese

Type of soil: clay mixed with pebbles, typical of the morainic hills deposited by the glaciers that formed the area around Lake Garda

Main grapes: Corvina, Rondinella

Training system: Guyot

Yield per hectare: approx. 11.500 kilos

Harvest period: second half of September

Vinification: prefermentative pellicular maceration. Fermentation is carried out at temperatures between 16° and 17°

Maturation: stainless steel tanks

TASTING NOTE

Colour: It has a pale pink colour

Nose: citrus fruit and floral notes

Flavour: Fresh and crisp on the palate, combining good acidity and tanginess with attractive fruity notes

Serving suggestions: it goes perfectly with typical summer foods: fish hors d'oeuvres, cold cuts, pasta dishes in general, tortellini, risottos, soups, all types of fish, and white meats. It is ideal for accompanying insalata caprese (mozzarella, tomato and basil), prosciutto with melon or carpaccio. It is excellent with pizza or paella. Try it also with recipes containing black summer truffles (risotto, tagliatelle)

Alcohol: 12,5% vol

Serving temperature: 10°-12°C