

Chiaretto Bardolino In Anfora

FEF Collection

Doc

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

Corvina
Rondinella

Grape harvest:

hand selection of the grape bunches
that have reached optimum ripeness

Vinification techniques:

grape bunches are collected in
crates of 15 kg. The stalks are
separated from the bunches,
then the maceration begins
at low temperatures for 24 hours.
Gentle pressing of the grapes
follows, than sediments are settled
using a state decanting method.
At the end the fermentation takes
place

Ageing:

after the fermentation the wine is
poured into clay amphoras together
with its fine sediments, the yeasts of
fermentation. After that, it is aged
in the Bottaia cellar under controlled
temperatures for one year

Wine analysis:

alcohol content 13 % vol.



Colour:

light bright pink
with powder tinges

Bouquet:

charming bouquet with lava rock
notes at the beginning, than it
reaches the scent of white fruit
pulp, peach in particular, and
elder flower notes

Palate:

savory, dry with intense
mineral notes that give
a pleasant fresh sensation

Food and wine pairing:

wine to best enjoyed as aperitif
or in pairing with lake or river fish,
sweet cheeses and always
in good company



ZENI
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA
via Costabella, 9 - Tel +39 045 7210022
www.zeni.it - info@zeni.it

