

Bardolino Chiaretto

i Classici

Doc Classico

Vineyard location:

Bardolino Classico zone
(eastern shore of Lake Garda)

Soil:

hilly soil of morainic origin

Grape varieties:

Corvina
Rondinella

Grape harvest:

hand picking
in one harvesting session

Vinification techniques:

devatting of the first-pressed
must after a 12-36 hours
maceration followed by
temperature-controlled fermentation

Ageing:

in stainless steel vats

Wine analysis:

alcohol content 12.5 % vol.

**Colour:**

rose

Bouquet:

fruity ed elegant
with floral hints of rose and violet

Palate:

fresh, delicate, fruity and perky

Food and wine pairing:

recommended with light starters,
fish, white meat, seafood risotto,
handmade fresh pasta

Service suggestions:

a young-drinking wine

Service temperature:

10°-12°C



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1870

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

