

Bardolino Chiaretto

Vigne Alte 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 selection of the grape
bunches that have reached
optimum ripeness

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:

intense and fruity, with hints
of peach blossom, rose and violet

Palate:

dry, harmonic and perky

Food and wine pairing:

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

Service suggestions:

a young-drinking wine

Service temperature:

12°-14°C



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