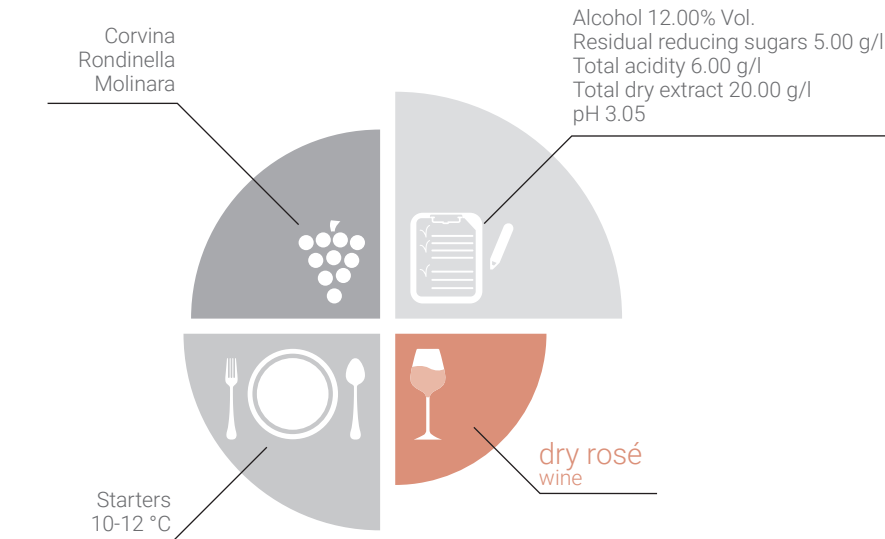


BARDOLINO CHIARETTO DOC



The "Bardolino Chiaretto" version is a modern reinterpretation of the winemaking traditions of this grape-growing area.

VINEYARD

Location: the Bardolino DOC area along the shores of Lake Garda ad facing southwest.

Altitude: 50-150 metres a.s.l.

Soil type: glacial moraine, with sandy outcrops and rich in limestone.

Grass sward between vines.

Training system: Pergola.

Age of vines in production: 15-25 years.

Buds per vine: 8-18.

Density: 2,500-4,000 per hectare.

Yield per hectare: 100 hl.

PRODUCTION

Harvest: hand picked in mid September.

Vinification: destemmed and gently pressed, then juice left on skins for 24 hours. Controlled fermentation of clear, free-run juice with selected yeast at 18 °C. Conservation in stainless steel.

TASTING NOTES

Colour: vivid rose pink.

Perfume: aromas of blossom, combined with fruit notes of cherries and peach.

Flavour: full, well balanced and fresh, with hints of wild strawberry and raspberry.



VIVALDI