

LE MORETTE BARDOLINO CLASSICO CHIARETTO DOC 2019



WINEMAKING NOTES

Hand-harvested at the end of September, before fermentation begins with the skins intact in stainless steel for 10 °C for 4-6 hours, then fermentation off the skins at 18°C for one week. Aged for a minimum of one month in bottle.

APPEARANCE, AROMA AND TASTING NOTE

Light-bright rose in colour with a fragrant, fresh and fruity flavour. Aromas are characterized by scents of yellow peaches, strawberry and nuances of violet. This full-flavored wine is wellbalanced, with intense fruity sensations and a harmonious dry finish.

Bardolino Chiaretto pairs easily with many foods and is particularly delicious with Italian hors d'oeuvres, first courses, fish soups and white meats.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	Rosé Wine
Producer:	Le Morette
Wine Name:	Bardolino Classico Chiaretto DOC
Vintage:	2019
Principle Grape (%):	Corvina (55)
Secondary Grape (%):	Rondinella (35)
Tertiary Grape (%):	Molinara (10)
Closure:	Cork
ABV (%):	12.00
Acid (g/L):	5.95
pH:	3.28
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

Veronelli 2021:	2 stars
Jancis Robinson:	17 points
Gambero Rosso:	2 Bicchieri
Falstaff Rosé Trophy 2020:	90 points