



Bardolino Chiaretto 2013



Appellation: Bardolino Chiaretto D.O.C.

Grape varieties: Corvina Veronese 50%, Rondinella 35%,
Molinara 15%

The territory

Vineyards location: Hills of Lake Garda

Altitude: 200 metres (656 feet) above sea level

Exposure: South/South-west

Soil characteristics: Morenic hills of fluvial-glacial origin

Training system: Arbour

Average age of the vines: 26 years

Density of the vineyards: About 3,000 vines/hectare (1,214
vines/acre)

Vinification and ageing

Harvest: Manual harvest in September

Pressing: De-stalking followed by soft crushing of the grapes

Vinification: Criomaceration for 12/24 hours at 10°C

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 18°C (64°F)

Length of fermentation: 10 days with daily periodic pumping
overs

Malolactic fermentation: Naturally done in December

Ageing: 3 months in temperature controlled stainless steel
tanks

Analytical data

Alcohol content: 12.61% Vol

Total acidity: 5.7 g/l

Residual sugars: 4.9 g/l

Dry extract: 24 g/l

Free SO₂: 25 mg/l

Total SO₂: 110 mg/l

pH 3.16

Vintage characteristics

All the conditions exist for one of the best harvests in recent years: the grapes enjoyed gradual ripening, which came about, above all, by virtue of light rather than heat, and this led to the synthesis of quality factors such as the accumulation of polyphenolic substances in red grapes and aromatic substances in white grapes. The months of July and August were crucial, with their high temperatures and highly-beneficial day-night temperature variations, which were very important for ideal ripening. The climate during harvesting in September and October was mostly good even if it was interspersed with days of heavy rain. In the days after rainfall, particular attention was paid to the careful selection of the grapes.

Tasting notes

Ruby red of medium intensity with purplish highlights.

Intense and fragrant, with dominant notes of small woodland berries accompanied by the characteristic spiciness of pepper and rose-hip blossom.

Dry and harmonious, it captivates the palate with its elegance and succulent easy-drinking style.

Food pairings

Pairs well with simple Mediterranean cuisine, especially pasta and seasonal soups, appetizing entrées and warm hors d'oeuvres.

Serve at 15-16°C (59-60°F).



750 ml