



CORTE GIARA

# Chiaretto di Bardolino

DOC 2024



**Region** Veneto, Western-side hills near the Garda Lake,

**Aspect** South-West

**Soil** Morenic, rich in structure and well drained

**Training system** Pergola



Corvina Veronese, Rondinella, Molinara



Manual harvesting carried out in the first week of September.



## Vinification

Cold maceration on the skins for 12/24 hours at 10°C to extract color. Fermentation takes place in stainless steel tanks at a controlled temperature of 18°C for 10 days. Malolactic fermentation is carried out in December, followed by 3 months of aging in stainless steel tanks.



750 ml



**Alcol content** 12,51% Vol

**Total acidity** 5,50 g/l

**Sugar residual** 1,4 g/l

**Dry extract** 21.4 g/l

**PH** 3,17



**Chiaretto di Bardolino DOC Corte Giara** is a wine that offers fresh and pleasant notes of strawberry, raspberry, and gooseberry on the nose. On the palate, it has a lovely acidity that complements the juiciness of each sip, being well-balanced with a finish that lingers with hints of small red fruits.

The **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



Thanks to its lively acidity and lightness, **Chiaretto di Bardolino DOC Corte Giara** pairs wonderfully with summer and light dishes. It is perfect with appetizers such as cured meats, bruschetta with fresh tomatoes, and seafood salads. The Chiaretto enhances the flavors of fish dishes, such as grilled or pan-seared fish, and pairs well with light pasta dishes, like those with fresh tomato sauces or vegetable risottos. Additionally, it complements vegetarian dishes, salads, and white pizzas, making it an extremely versatile wine for outdoor lunches and dinners.



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