



CORTE GIARA

# Chiaretto di Bardolino

DOC 2025



**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** 12,21% vol

**Total acidity** 5,35 g/l

**Sugar residual** 2,7 g/l

**Dry extract** 23 g/l

**PH** 3,24



**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 2025 vintage** was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.



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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