



# Chiaretto di Bardolino Spumante

It's a livelier version of Chiaretto di Bardolino, it has a pleasant and **refreshing bubble**.

**Grapes:** Corvina, Rondinella and Molinara

**Colour:** light pink.

**Nose:** elegant and lightly fruity with citrus and strawberry notes

**Palate:** fresh and lively.

**Serving temperature:** 6-8 °C. As an aperitif or paired to fish, sushi, pizza.

**Vine training:** Trentino pergola / Guyot

**Average yields:** 11 ton/ha

**Harvest:** hand-picked grapes at the end of August - beginning of September to preserve the grapes' natural acidity

**Vinification:** low-temperature skin-contact maceration for 10 hours and fermentation at controlled temperature; secondary fermentation for 4 months in bulk tanks (Charmat method).

**Bottle aging:** 2 months at least.

**Alcohol:** 12% Vol.

**Total Acidity:** 6,10 g/l