

Giarola Bardolino Chiaretto Saint Valery

Azienda Agricola Giarola

Italy - Veneto - Bardolino Chiaretto DOC

The wine is produced from a blend of 60% Corvina, 20% Rondinella and 20% Sangiovese of 25 years of age. The vines are grown on stoney and calcareous soils that are rich in minerals and fossils.

Cherry-colored wine with an intense and fragrant perfume. Lively palate with fruity flavors. Fresh and fruity rose with a long aftertaste and notes of roses, strawberries and raspberries.

Specifications	
Appellation	Bardolino Chiaretto DOC
Varietals	60% Corvina, 20% Rondinella and 20% Sangiovese
Soil type	Calcerous and stony
Vinification	Soft pressing, short maceration with skin contact (16-24 hours). Fermentation at controlled temperature. > Conservation in thermo conditioned stainless steel tanks.
Pairings	Pairs well with starters, vegetable soup or dishes with a delicate taste.

