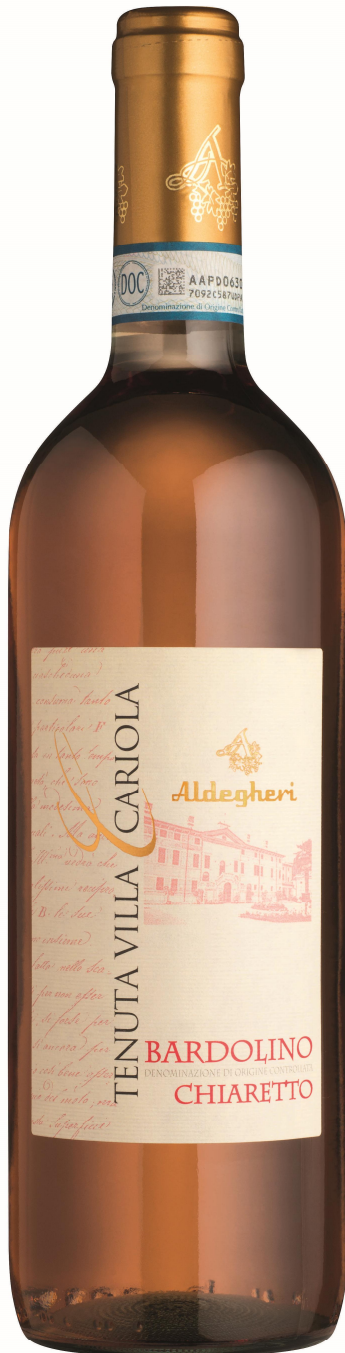


Bardolino Chiaretto Tenuta Villa Cariola



A young wine which brings the aroma and freshness of roses to the glass. Grapes from the Veronese hills around Lake Garda and fermentation through light contact with marc give it a bouquet of wild flowers and raspberry and a slightly savoury but fresh, rounded flavour.

GRAPE VARIETIES

Corvina, Rondinella, Molinara and other indigenous grapes to finish.

VINEYARD: geographical position and characteristics

The vineyards are all located to the east of Lake Garda. The average age is 25 years, varying from 10 to 40 years for some indigenous varieties. The soil is morainal, fluvio-glacial, calcareous, thin and sandy-stony.

SYSTEMS: method and density

All pergolella Veronese, with more than 3,500 vines/hectare.

VINTAGE: time and method

Mid and late September, with manual harvesting.

VINIFICATION

After the grapes have been crushed and destemmed, they briefly come into contact with the marc and then the flower must is separated. Heat-controlled fermentation at about 22C lasts 12 days. This is followed by a brief spell in steel tanks and light ageing in bottles.

CHIARETTO & CUISINE

Recommended as an accompaniment to a light meal, excellent with freshwater fish dishes. Try as an aperitif or outside mealtimes. Serve cool at 14-16C.

BOTTLE: analytical data on bottling

Alcohol	12.00
Residual sugar	8 grams/litre
Total acidity	6.10