



ZENATO®

BARDOLINO CHIARETTO D.O.C.

Our Bardolino Chiaretto is obtained from grapes in the zone that flanks the south-east shore of Lake Garda, between Bardolino and Peschiera; the pink colour derives from the partial contact with the skins of red Corvina, Rondinella and Molinara grapes.



Grape variety: 65% Corvina, 25% Rondinella, 10% Molinara.

Geographic position and characteristics of the vineyard: between Bardolino and Peschiera; at the foot of the hills south-east of Lake Garda. The exposure is south, south-east.

Average altitude: 100-150 m a.s.l.

Type of soil: glacial limy clay, rich in rock fragments.

Training system and planting density: pergola and guyot; 3,000-4,000 vines per hectare.

Average age of the vines: 30 years

Number of buds per plant: 8/10 per plant

Yield per hectare: 110 hundredweight.

Period and method of harvest: end of September, beginning of October.

Vinification: the pinkish colour comes from fermentation with contact with red wine grapes. The harvested grapes, after destemming, are left to macerate for some hours before soft pressing. Fermentation in tanks follows at controlled temperature of 18°C.

Colour: intense coral pink with purplish highlight.

Bouquet: white flowers and fresh red fruit, with notes of raspberry and currant.

Taste: delicate, balanced and fresh.

Serving temperature: at 10-12° C.

Gastronomical combinations: excellent with hors d'oeuvres, first courses, lake fish and white meat.