

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

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| 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. |

