

# ANTICA CORTE



## **BARDOLINO CHIARETTO** Denominazione di Origine Controllata

### **Area of production:**

Vineyards are in the communes of Castelnuovo del Garda, Caprino, Rivoli, Affi, Sommacampagna, Bussolengo, Peschiera del Garda and Valeggio.

### **Grape varieties:**

Corvina and Rondinella

### **Vinification:**

Traditionally, Chiaretto is obtained by cold maceration of the must on the skins for a single night. Today, a part of the must makes just a few hours maceration, to obtain a very light colour. Fermentation at controlled temperature 16°-18°. It naturally refines in the bottle.

### **Maturation:**

It naturally refines in the bottle

### **CHARACTERISTICS**

**Colour:** It has a light color with shades of lychee and peach.

**Nose:** Citrus and floral notes at the nose

**Flavour:** It has good acidity and sapidity. Citrus fruit notes in the aftertaste.

**Alcohol:** 12% by vol.

**Serving temperature:** 8°/10° C.

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