



Of lake, its Wine.



**BARDOLINO
CHIARETTO
CLASSICO DOC**

Origin:

oriental side of Lake Garda.

Vines (grapes):

Corvina 60%, Rondinella 20%,
Molinara 10%, Merlot 10%.

Vine process:

short maceration periods
of the grape skins, 12 hour.
Fermentation at a controlled
temperature of 18° C.

Alcohol grade:

12,5% vol.

Refined:

in steel vats.

***The organic
characteristics:***

Colour-pink Scent-intense small
red fruit Flavour-smooth and
aromatic.

Serving temperature:

12° C.

Served with:

Starters, risotto, and white fish.



CANTINA CAORSA