



FARINA
VINI PREGIATI IN VALPOLICELLA

BARDOLINO CHIARETTO DOC

A fragrant wine colored and scented as rose petals. Made with the best grapes from the traditional hilly area around Verona, which is reflected in the Lake Garda. The perfect rosè vinification technology, with a short maceration of the marc, enhances its natural aromas, delicate yet forceful.

GRAPE VARIETIES:	60% Corvina, 25% Rondinella, 15% Molinara
VINEYARDS LOCATION:	The hills East of Lake Garda
EXPOSURE AND ELEVATION:	North/South-East, 300 m a.s.l.
SOIL:	Morainal-Volcanic-Calcareous
GROWING TYPE AND PLANTATION DENSITY:	Pergola (3800 vines/hectare), Casarca type espalier and Guyot (4500 vines/hectare)
HARVEST:	Manual harvesting from mid September
VINIFICATION:	Pressing and destemming are carried out immediately after harvesting, cold maceration for one night and racking, cleaning of the must and fermentation at a temperature of 20-22°C, clarification decanting.
AGEING:	100% stainless steel, following refinement in the bottle
ORGANOLEPTIC NOTES:	Rosè colour. It's fresh, scented as wild rose and violet, completing with the fruity notes of raspberry, peach and sour cherry. It's soft but dry, delicate, savory, lively and harmonic.
ANALYTICAL DATA:	Alcohol: 12% vol. Sugar: 6 g/l Total acidity: 6,00 g/l Volatile Acidity: 0,18 g/l Dry extract: 20,40 g/l
SIZE (L):	0,750
PAIRINGS:	Perfect as an aperitif, excellent with main courses, fried fish, shellfish, and white meats