

## CHIARETTO DI BARDOLINO DOC SPUMANTE

*Ideally dedicated to women and young people.*

**GRAPE VARIETIES:** Corvina, Rondinella

**HARVEST:** first ten days of September

**VINIFICATION:** gentle pressing of the grapes, slow temperature-controlled fermentation followed by secondary fermentation in stainless steel tanks according to the Charmat Process

**COLOR:** bright pink

**BOUQUET:** fragrant, delicate, with hints of strawberry, cherry and floral notes

**TASTE:** lively but at the same time elegant, with pleasant and juicy fruity notes and an attractive soft finish

**SERVING SUGGESTIONS:** excellent as an aperitif and perfect with meals.

Recommended with seafood and fresh fish dishes.

**SERVING TEMPERATURE:** ideal at 6-8 °C



0,75 l / 1.5 l



12% vol