

LA SERRA

BARDOLINO CHIARETTO

DENOMINAZIONE
DI ORIGINE CONTROLLATA

PRODUCTION AREA

Bardolino, to the east of Lake Garda.

GRAPE VARIETIES

Corvina 55%, Rondinella 25%, Molinara 20%.

YIELD

Each 100 kg of grapes 70 litres of first pressing.

CONTENTS

Alcohol 12% by Vol.

Total acidity about 5.50 g/l.

VINIFICATION

Vinification in rosè, that is with partial maceration of the solid parts.

REFINEMENT

In stainless steel vats and about 3 months in the bottle.

SENSORY IMPRESSIONS

Pinkish colour with purple nuances. Delicate bouquets with fruity and floral hints. Dry taste.

SERVING INFORMATION

14° to 15° C

DINING ACCOMPANIMENT

Starters, vegetable soup, white meat, grilled or fried fish and vegetables.

LONGEVITY

To drink preferably young (1-2 years)



Please store away from light and heating, laid down in a cool place.