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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **CHIARETTO DI BARDOLINO**  *DENOMINAZIONE DI ORIGINE CONTROLLATA*  **Production area**  Bardolino, to the east of Lake Garda.  **Grape varieties**  Corvina, Rondinella and Molinara.  **Vinification**  Soft pressing of the grapes with short maceration of the skins.  **Wine analysis**  Alcohol: 12% by Vol.  Total acidity: about 5.5-6 g/l.  **Refinement**  In stainless steel vats and about 3 months in bottle.  **Sensory impressions**  Pinkish colour with purple nuances.  Delicate bouquets with fruity and floral hints.  Dry taste, fresh and slightly sapid.  **Serving information**  14° to 15° C.  **Dining accompaniment**  First courses, even with fish, and white meat.  **Longevity**  To drink preferably young. |  |