



ANTICHELLO

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.

