



BELLORA

since 1939

“LE CANOVE” CHIARETTO DI BARDOLINO CLASSICO D.O.C.

APPELLATION

Bardolino Chiaretto D.O.C.

VINEYARD LOCATION

Veneto, province of Verona, hillside location around Garda Lake on morainal land of fluvioglacial origin.

GRAPE VARIETIES

Corvina Veronese 50%, Rondinella 35%, Molinara 15%

VINIFICATION

Manual harvest takes place in the first half of September followed by the soft pressing of the de-stemmed grapes. Maceration on the skins for 12/24 hours at 10°C (50°F).

FERMENTATION

In stainless steel tanks at a controlled temperature of 18°C (64°F) for 10 days with periodic daily pumping over.

AGEING

After its passage in stainless steel tanks it is aged for 2 months in the bottle before being released on the market.

ALCOHOL CONTENT

12,50 % Vol.

TOTAL ACIDITY

5,70 g/l.

RESIDUAL SUGARS

4,90 g/l.

TASTING NOTES

A delicate rose colour that recalls peach blossom, it is floral on the nose with a slight hint of woodland berries. On the palate, instead, the fruit plays a dominant role. It is light-bodied and supported by a crisp acidity and tanginess.

FOOD PAIRINGS

It is a perfect companion to pizza. It is excellent paired with lake and fresh-water fish cooked in a simple and delicate manner.

SERVING TEMPERATURE

12-13°C (54-55°F)



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