

Chiaretto Bardolino

Denominazione di Origine Controllata
Classico



CESARI

FINE WINES OF VERONA

TYPE

Dry rosé wine.

PRODUCTION AREA

Morainic hills in the area of the Lake Garda, classic zone of Bardolino, province of Verona.

GRAPE VARIETIES

Corvina 65%
Rondinella 15%
Negrara - Rossignola 20%

PRODUCTION

Harvest time between September and early October. Vinified in rosé. It remains in stainless steel tanks for a period of 6 months until bottling.

ORGANOLEPTIC DESCRIPTION

Bright and intense pink colour.
Floral bouquet with a fruity backnote of strawberry, raspberry and delicate hints of rose. Smooth, fruity, dry with a crispy and balanced acidity.

PAIRINGS




It pairs well with aperitifs, starters, fish dishes and fresh cheese.

SERVING TEMPERATURE

10° / 12°C



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Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.