

Chiaretto di Bardolino Doc Tenuta Cariola



A lively wine full of character, produced from grapes picked in the Morainal hills on the Veronese shore of Lake Garda. It has a bright ruby red colour, a fine fruity bouquet and a dry savoury flavour, very harmonious overall.

Grape Varieties

Corvina, Rondinella, Molinara, Negrara and recommended varieties to finish.

Vineyard (geographical position and characteristics)

The hilly area on the southwest shore of Lake Garda is the domain of Bardolino, whose vineyards have an average age of 25 years. The soil is fluvio-glacial, gravelly-sandy and morainal.

Vinification

When the grapes reach the cellar they are destemmed and crushed. The must and marc thus obtained are then fermented in special heat-controlled tanks with a device for punching the cap until the bouquet and colour have been extracted completely without any need for pressing.

Bardolino & Cuisine

The perfect accompaniment to soups, simple meat dishes, white or cooked in sauce or any easy dish, even pizza.

Serving temperature: 16-18 °C or slightly cooler in the summer time

Alcohol: 12% vol.

