



## LE MORETTE BARDOLINO CLASSICO 2021

Bardolino Classico's pale ruby color captures attention and then its harmonious and captivating aromas and lingering flavours deliver a wine that is as memorable as it is enjoyable. Wellbalanced flavours are dry and spicy with a slightly bitter finish. Bardolino is, by its very nature, a fine wine for the entire meal that brings out the best character of braised and roasted meats, as well as grilled beef or wild boar. Recommended serving temperature of 16°C. Uncork bottle immediately before serving.

**Vines** : Corvina 65%, Rondinella 30% and Molinara 5%. Its production in the ancient wine growing region of Bardolino earns this Chiaretto its "Classico" designation.

**Vines Training System** : Guyot, simple or double, but short 3.600 vines per hectare. **Harvest** : Hand-harvested in late September. **Vinification** : Fermented for eight days, on the skins at 26° C in stainless steel.

**Ageing** : Two months in bottle.

**Alcohol content** : 12,5 % Vol

**Acidity level**: 5,60 g/l

**pH**: 3,35

**Extract**: 22,50 g/l