



## LE MORETTE BARDOLINO CHIARETTO 2021

### Awards

- Gold Medal for Concours Mondial Bruxelles '22
- 91pts on James Suckling
- 90pts on Wine Enthusiast - Editor's Choice
- 4 stelle on Vini Buoni d'Italia 2022
- 90pts on Falstaff Trophy Rosè
- 4 stars on Vinum World of Rosè

Light-bright rose in colour with a fragrant, fresh and fruity flavour. Its taste is delicate, with a pronounced fruited flavour, and endowed with great freshness. Its end is dry and of good persistence and these characters confirm the personality of Bardolino Chiaretto. It is a wine for many combinations, from hors-d'oeuvres, first courses, white fine meats. Recommended serving temperature is 13°-14°, in a medium glass.

**Vines** : Corvina 55%, Rondinella 35% and Molinara 10%. The grapes are picked in the ancient production area of Bardolino hence the label caption "Classico".

**Vines Training System** : Cordon trained, 3.800 vines per hectar.

**Harvest** : Last decade of September, hand-made. **Vinification** : In stainless steel tanks, under controlled temperature, starting together with skins at 10 °C, 24 hours and concluding without skins, at 18° C, after one week.

**Ageing** : One months in bottle.

**Alcohol content** : 12 % Vol

**Acidity level**: 6,30 g/l

**pH**: 3,2

**Extract**: 19,50 g/l