

Farina

*Bardolino Chiaretto DOC*



Location of the vineyards: Hilly vineyards east of Lake Garda surrounding Verona.

Fermentation: short maceration on the skins is followed by fermentation in temperature-controlled stainless steel tanks.

Aging: 100% stainless steel, following refinement in the bottle.

Grape varieties : 60% Corvina, 25% Rondinella, 15% Molinara

Altitude : 300m ASL

Vineyard age : 15 years old

Exposure : Northwest/Southwest

Soil : Volcanic-calcareous

Alcohol : 12%

Residual Sugar : 6 g/l

Tasting notes :

Fresh with notes of wild rose and violet and raspberry, peach and sour cherry. It's soft but dry, delicate, savory, lively and harmonic. Perfect as an aperitif, excellent with main courses, fried fish, shellfish, and white meats



Sustainable

