

Farina

*Chiaretto di Bardolino DOC*



Location of the vineyards: Eastern hills of Lake Garda

Vinification: Destemming and crushing, with brief skin contact, followed by soft pressing. Fermentation takes place at 18°C in stainless-steel tanks

Aging: 2 months in stainless steel tanks, followed by 2 months of maturation in bottle.

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

Altitude : 300m ASL

Exposure : Northeast/Southeast

Soil : Clayey-morainic

Tasting notes :

Pale salmon in color, fresh and fruity on the nose with white peaches and red cherries and hints of violet and vanilla. Light, dry, finely elegant on the palate



Sustainable

