

Farina

## *Bardolino Chiaretto DOC*

Location of the vineyards: Eastern hills of Lake Garda

Fermentation: De-stemming 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

**Soil** Clayey-morainic

**Alcohol** 12.5%

### **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



**BARDOLINO  
CHIARETTO**

DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA

**FARINA®**

**Banville**

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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