

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

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

Banville
Wine Merchants

www.banvillewine.com

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