

DOC B

VILLA MEDICI

Chiaretto

Bardolino

Chiaretto Bardolino

DOC

Pink like the future we wish for you

PROFILE

OPPORTUNITIES

FOR ENJOYMENT

Careful rosé production using Corvina and Rondinella, native grape varieties of Verona. A fresh and intense rosé that is particularly crisp and pleasant thanks to its fruity notes.

Our rosé increasingly meets the tastes of younger wine lovers and is recommended for aperitifs among friends or with freshwater and saltwater fish dishes. In our opinion, it is perfect with smoked salmon.

Municipality of Sommacampagna (Verona), VINEYARDS on the edges of the eastern moraine hills of the Lake Garda basin.

Calcareous, clay-rich, rocky, with good exposure. SOIL

4000/4100 vines per hectare VINE Guvot **PLANTING** TRAINING DENSITY

110 q/ha HARVESTING September PERIOD

Destemming and crushing. Cooling of the must and contact with the skins VINIFICATION AND AGEING

for 8-12 hours followed by gentle pressing. Fermentation in steel tanks at a controlled temperature of 18°C for about 10 days.

(3) Fresh and fruity **TASTING** Bright coral NOTES

Intense, soft, lively

 \Leftrightarrow



65% Corvina 30% Rondinella

Serving temperature: 10° - 12° C

12,5 % vol

Azienda Agricola Villa Medici di Caprara Luigi

Via Campagnol, 9 - 37066 Sommacampagna VERONA — ITALY





