



Spumante

CHIARETTO BARDOLINO DOC - BRUT

The happiness that enlivens our gatherings



PROFILE

The brut sparkling version of our Chiaretto Bardolino, produced with the Charmat method. Corvina and Rondinella maintain the floral and citrus nose typical of Chiaretto, accompanied by fine bubbles.

OPPORTUNITIES FOR ENJOYMENT

Excellent as an aperitif or for an outdoor dinner in spring or summer. Fresh and pleasant, it is perfect with fish and white meat.

VINEYARDS

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

SOIL

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

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

110 q/ha

HARVESTING PERIOD

September

VINIFICATION AND AGEING

Collection of grapes in small containers. Destemming and crushing. Contact with the skins for 12–18 hours. Gentle pressing and fermentation in steel tanks at a controlled temperature of 18°C for about 20 days. After about 6 months, the wine is made into a sparkling wine using the Charmat method.

TASTING NOTES

👁️
Coral pink
with fine bubbles

👃
Floral,
with spicy notes

👄
Well-rounded,
with fine effervescence
and great freshness



65% Corvina
35% Rondinella



Serving temperature:
8° - 10° C



12,5 % vol

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