

MENEGOTTI



BARDOLINO CHIARETTO

GRAPE VARIETY:

CORVINA 50%, RONDINELLA 30%,
MOLINARA 10%, SANGIOVESE 10%
VINIFIED WITH PARTIAL MACERATION
ON THE GRAPES.

FERMENTATION AND AGEING:

3 MONTHS IN STAINLESS STEEL.

ORGANOLEPTIC DESCRIPTION:

ROSÉ COLOUR. VINOUS FRAGRANCE,
SLIGHTLY FRUITY AND DELICATE.
DRY AND WELL-BALANCED FLAVOUR.

MATCHING:

APPETIZERS, VEGETABLE SOUPS, WHITE
MEAT, GRILLED AND STEWED FISH.

MINIMUM ALCOHOL CONTENT:

12,0% VOL.

SERVICE:

10° C

APPELLATION:

BARDOLINO CHIARETTO D.O.C.

