

MENEGOTTI



BARDOLINO CHIARETTO

GRAPES:

CORVINA 50%, RONDINELLA 40%,
SAN GIOVESE 10%

FERMENTATION AND AGEING:

PRE-FERMENTATIVE COLD MACERATION OF THE
GRAPES IN THE PRESS. FERMENTATION AND
AGING IN STEEL FOR 4 MONTHS.

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:

12.5% VOL.

SERVICE TEMPERATURE:

10° C

APPELLATION:

BARDOLINO CHIARETTO D.O.C.

