

BARDOLINO CHIARETTO DOP "BROLO ALTO"



GRAPE VARIETIES

Corvina, Rondinella.

PRODUCTION AREA

Bardolino.

WINEMAKING

Soft pressing of the grapes. A few hours of skins contact to give that typical rosé color.

Fermentation at controlled temperature in stainless steel tanks.

TASTING NOTES

Clear pink colour with onioskin highlights.

Light and fruity on the nose, it is fresh, dry and harmonic on the palate with rose and cherry final notes.

FOOD PAIRING

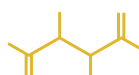
Ideal with light dishes, starters, soups, omelette, vegetables soufflés, light cheeses, eggs and grilled fish.



SERVING TEMPERATURE
8-10 °C



ALCOHOL
12,5%



ACIDITY
5,5 gr/L.



RESIDUAL SUGAR
5 gr/L.



BOTTLE

Type of Closure	agglomerated cork
Lenght:	80,5 mm
Height:	296 mm
Tare:	420 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503000166



CARTON

Lenght:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	80035030001662



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg