

Bardolino Chiaretto DOC - Cavalchina



The Producer:

The Bardolino region hugs the southeast side of Lake Garda with the town of Bardolino sited on the edge of the Lake itself. The grapes used in the blend are the same as for Valpolicella, Corvina for body and colour; Molinara for fragrance and Rondinella give it the distinctive grassy flavour. Chiaretto is the Rose version of Bardolino. Indeed for many years Chiaretto was simply an unwanted by-product of trying to give greater body to the Bardolino Rosso wine, now Chiaretto is made in its own right. Bardolino is the only rose that can use the word chiaretto to legally describe the wine.

The Wine:

- Grape(s): 55% Corvina, 35% Rondinella, 10% Molinara
Area: From the Cavalchina vineyards just outside the town of Custozza, near Verona.
Vine per ha: 5,500
Age of the vines: 25 years old. Training system: Guyot Yield:80hl/ha
Harvest: Grapes for Chiaretto are harvested 2 weeks earlier than for the red Bardolino so as to retain more acidity, required for a rose.
Vinification: The skins are cold macerated with the must for between 12 and 24 hours at 8-10°C and then cool fermented for 15-18 days at 17°C. There is no malolactic fermentation.
Ageing: Kept in stainless steel vats until required for bottling.

Tasting Notes:

- A suave, elegant pink with that characteristic snap of herbiness on the finish and bags of character.
- The wines of this region are on the up and up, particularly with a producer such as Cavalchina where the focus is on extracting as much flavour as is possible from the vineyard and the grapes. Quality wines come consistently from this estate. A suave, elegant pink with that characteristic snap of herbiness on the finish and bags of character.

- Code: 1032
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

