

POGGIO
delle
GRAZIE



CHIARETTO DI BARDOLINO DOC

GRAPE VARIETY

80% Corvina
20% Rondinella

ALCOHOL BY VOLUME

12%

VINEYARDS & TERROIR

Region	Western Veneto – Lake Garda
Climate	Mild – mitigated by the lake
Altitude	200 meters a.s.l.
Soil	Clay – calcareous – moranic origin

APPEARANCE

Lively rose' color.

OLFACTORY

Scents of small red fruits and eucalyptus.

GUSTATORY

Optimal balance between softness and mineral flavor recalling black currant and citrus.

FOOD PAIRINGS

Risotto (rice cooked at the Italian way), pasta, meat, fish and pizza.

AGRONOMIC - VINEYARD

Full organic practice, with low yield. Grapes are handpicked and immediately processed.

WINEMAKING - CELLAR

Cold maceration of the grapes for about 8-10 hours is necessary to obtain a bright and intense colored free-flowing juice. Once the desired concentration is obtained, must is fermented at a controlled temperature 18°C (64°F) in order to extract the best aromatic expression of the wine.

