



CHIETO - CHIARETTO BARDOLINO CLASSICO DOC - TENUTA LA CÀ'

This is Chiato, Chiaretto. The smooth and elegant Classic velvety like the apricot and thirst-quenching like the grapefruit..

Wine Making

Selection: vibrant selection belt, manual selection belt, destemming, crushing

Mashing: the de-stemmed grapes remain inside the drum for a period of 2 to 5 hours, after it the soft pressing happens. The resulting free-run and pressed musts are fractioned.

Fermentation: thermos-controlled ad 10° in inox until the sugars are exhausted with the use of selected yeasts

Aging: in inox at a controlled temperature of 10°C on the noble lees for 6 months with weekly batonnage

Blending: in January with the waning moon

Bottling: in March with the first waning moon of spring

Wine tasting: Between 6° and 8°C, enjoying its scent of tea rose and the fresh palate of white peach, grapefruit and pomegranate. Ideal as an aperitif accompanied by summer fruits, even with Mediterranean dishes of fish and vegetables.



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Country	Italy
Region	Bardolino, Veneto
Vintage	2019
Grape Variety	Corvina, Corvinone, Rondinella
Alc %	12%
Barrel	No Barrel
Organic & Biodynamic	Yes
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Light Starters, Pork, Poultry, Salads, Seafood, Soups, Veal
Bottle Quantity	750 ml