



POZZO DELL'AMORE
Bardolino Chiaretto Classico
DENOMINAZIONE DI ORIGINE CONTROLLATA

Classification: Bardolino Chiaretto Classico D.O.C.

Type of wine: rosé

First vintage produced: 1987

Production zone: the vineyards cover 16 hectares around the village of Calmasino, in the commune of Bardolino. They are situated in the hinterland of Lake Garda, in the heart of the historic Bardolino Classico production zone

Type of soil: clayey, of morainic origin

Grapes: Corvina 50%, Rondinella 30% and Molinara 20%

Training system: Guyot

Yield per hectare: 11,000 kilos

Harvest period: end of September – beginning of October

Vinification: traditionally, Chiaretto is obtained by cold maceration of the must on the skins for a single night. The skins contain the grapes' natural colouring matter, which is thus yielded into the wine to just a limited degree. Fermentation takes place at controlled temperatures of between 18° and 20°C in order to enhance the expression of the wine's fruity and floral aromas

Maturation: the wine is bottled whilst still young, and should preferably be drunk within a year of the vintage

Number of bottles produced: 30.000

TASTING NOTE

Colour: a bright cherry-red

Nose: delicate scents of berry fruits (raspberries and redcurrants) and wild flowers, accompanied by faint, refreshing hints of chlorophyll and extremely subtle spicy tones

Flavour: on the palate, the Chiaretto gives full rein to its juicy, red berry-like sensations, combined with a mouth-tingling youthful freshness

Serving suggestions: an extremely versatile wine, it goes perfectly with typical summer foods: fish hors d'oeuvres, cold cuts, pasta dishes in general, *tortellini*, risottos, soups, all types of fish, and white meats. It is ideal for accompanying *insalata caprese* (*mozzarella*, tomato and basil), *prosciutto* with melon or *carpaccio*. It is excellent with pizza or paella. Try it also with recipes containing black summer truffles (*risotto*, *tagliatelle*)

Note: this typical rosé wine from Lake Garda is also delicious as an aperitif

Alcohol: 12.5% vol