



Recchia loves making and offering wines which can express the peculiarities of the land where they grow the grapes. Following this inspiration, in 1987 the family bought a property in Castelnuovo del Garda and began a small but high quality production of Bardolino, Chiaretto di Bardolino, Custoza, Garda Spumante Brut Millesimato and Chiaretto di Bardolino Spumante Brut Millesimato. They are simple structured and well balanced wines. They are medium bodied wines, characterised by a pleasant freshness and intense fruity and flowery flavour. For this reason, they can be enjoyed in every occasion.

## Chiaretto di Bardolino D.o.c.

A really drinkable and well balanced rosè wine. The taste is pleasantly fresh and mineral. It presents a bright coral colour, flowery and fruity flavours with hints of roses, strawberries, blackberries and raspberries. It is ideal with , appetizers, fish dishes, risotto. It is surprising in accompaniment with pizza.



### Grapes varieties

40% CorvinaVeronese, 40% Rondinella, 10%Molinara, 10others

### Geographical location and characteristics of the vineyard

From thevineyards of Poderi del Roccolo located on the eastern side of Lake Garda.

Glacial origin of the land with a relevant amount of sand and stones.

### Cultivation system

Veronese Pergola with a density of about 3000 vine stocks per hectare.

### Yield per hectare

From a yield of 12.000 kg per hectare, about 80 hectolitres of wine produced

### Period and method of harvest

Grapes are harvested by hand at the beginnig of September and immediately vinified

### Vinification

De-stemming and soft pressing of the grapes

The must is left in contact with the skins for 12 hours at a temperature of 12o C in order to obtain the delicate rosè colour. After the separation of the must from the skins follows the traditional fermentation in stainless steel tanks at 16-18o C for 10 days

### Aging

4 months in steel tanks

### Aging in bottle

2 months in bottle

### Shelf life

2 years

### TASTING NOTES

Colour Bright coral.

Bouquet Delicate flowery and fruity bouquet: with hints of roses and hawthorn, strawberry, raspberry and Curr ant

Taste Pleasantly sapid, full-bodied, fresh and harmonic taste

Serving temperature 10°-12°C.

Accompaniment Excellent as aperitif, perfect for appetizers of fish, crustaceans and molluscs, risotto, fish dishes, pizza

Available formats 750 mL

Average analytical data Alcohol content: 12,50 % vol  
Reducing sugars: 7 g/l  
Non reducing extract: 20 g/l  
Acidità totale: 6 g/l  
pH 3,30

