



TENUTA LA PRESA

CHIARETTO DI BARDOLINO DOC

Crisp and refreshing, but with delectable aromas of pink flowers and red berry fruits. A wine whose apparent simplicity and easy-drinking style conceal the meticulous care we have devoted to its every detail.

TECHNICAL SHEET

Grapes	Corvina 70% - Rondinella 20% Other varieties (Molinara, Sangiovese) 10%.
Production Zone	Caprino Veronese.
Vine protection methods	Integrated pest management; controlled environmental impact.
Harvest period	Second half of September.
Production method	Soft pressing of the grapes and careful selection of the free-run juice. Alcoholic fermentation at a controlled temperature of 12°C for around 20 days, followed by cooling of the wine to 5°-8°C.
Ageing	Maturation in temperature-controlled stainless steel tanks. Natural tartaric stabilisation.
Alcohol	13% vol.

TASTING NOTES

Color	A brilliant "old rose" hue.
Nose	Pink flowers and small red fruits (wild strawberries and redcurrants), as well as citrusy notes of pink grapefruit. Hints of iodine and of aromatic herbs.
Flavour	Refreshing and tangy, with an appealing citrusy finish.
Serving suggestion	Hors d'oeuvres, fish dishes, white meats and soft cheeses.
Serving temperature	10-12°C.

Awards



Tenuta La Presa

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