



# C A S E T T O



## BARDOLINO CHIARETTO SPUMANTE DOC BRUT

**Production Area:** Bardolino, Lake Garda east shore.

**Soil Composition:** hill soil of morainal origin.

**Grapes:** Corvina, Corvinone, Rondinella, Merlot.

**Alcohol Content:** 12,5% Vol.

**Colour:** pale and brilliant pink.

**Bouquet:** fruity, fragrant and harmonious flavor.

**Taste:** well-rounded, savoury, with pleasant and juicy fruity notes.

**Harvest:** at the end of August to give freshness.

**Vinification and Production System:** gentle pressing of the grapes, slow temperature-controlled fermentation followed by secondary fermentation in stainless steel tanks according to the Charmat Process.

**Aging:** in stainless steel vats for two-three months.

**Preservation:** store in a dry and dark place.

**Serving suggestions:** a young-drinking wine, to be served at a temperature of 8°C to best enjoy its typical fragrance.

**Food combination:** really nice like an aperitif, could be pair with fish, even sushi and appetizers. Interesting to pair with desserts.

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