



AZIENDA AGRICOLA
MONTE DEL FRÀ

BARDOLINO CHIARETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties 65% Corvina, 30% Rondinella, 5% Molinara.

Location and characteristics of the vineyard The vineyards are located at Somacampagna, a commune situated to the south-east of Lake Garda.

Average altitude 100-150 metres above sea level. A hill of glacial origin with limestone, clay, gravelly and sandy soils.

Training system and plant density Cordon Spur, with 4,000 to 4,500 vines per hectare. The yield is 2 kg per vine.

Harvest End of September for Rondinella and Molinara; the beginning of October for Corvina.

Vinification Manual harvesting followed by traditional white wine vinification, but with a brief cold maceration on the skins for 24 hours. This is followed by the separation of the free-run juice (20% of the total) and settling of the must, and then by a long fermentation in temperature-controlled stainless steel tanks.

Organoleptic description A dry rosé wine.

Colour A vivid yet delicate cherry-blossom pink

Nose Delicate scents of berry fruits (raspberries, redcurrants) and wild flowers.

Flavour On the palate the Chiaretto reveals its juicy sensations of red berry fruits to the full, along with an appealing and refreshing youthful acidity.

Vol. 12,50%

Serving temperature 10-11 °C

Serving suggestions excellent with Italian hors d'oeuvres such as prosciutto with melon or figs, sliced cold cuts, rice and pasta dishes in general, fish and vegetable tempura, white meats and fish dishes.



375 ml



750 ml

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