TOMMASI®
Viticoltori dal 1902

Granara
Chiaretto Bardolino

DENOMINAZIONE DI ORIGINE CONTROLLATA

Chiaretto is the traditional pink version of Bardolino,
a delicate and charming wine that recalls gentle sunsets over Lake Garda.

TASTING NOTE

A bright pale pink, it reveals elegant scents of wild flowers, citrus fruits and red berry fruits. On the palate it is delicate, with a refreshing note of citrus fruits and green apples as well as a tangy vein that makes it irresistibly enjoyable to drink.

GRAPES

Corvina 60%, Rondinella 30% and Molinara10%

ORIGIN

From the vineyard of Tenuta Fossa Granara, in the Bardolino Classico zone; the vines are Guyot-trained, on mixed soils of glacial origin.

www.tommasi.com

VINIFICATION and MATURATION

6 hours' maceration on the skins in stainless steel vats.
Maturation for 5 months in stainless steel tanks.

ALCOHOL

11,5% vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

Excellent with all summery dishes rice salads, "caprese" (tomato, mozzarella and basil), prosciutto and melon, chicken salad, and beef carpaccio. Try it at any time of year with pizza, fried fish or soft cheeses.

BOTTLE SIZE

375 ml
750 ml