

FASOLI GINO

vini dal 1925

## BARDOLINO DOC CHIARETTO LA CORTE DEL POZZO



### SOIL TYPE:

Morainic hills

### PRUNING SYSTEM:

Short Veronese Pergola and Guyot

### GRAPE VARIETIES:

Corvina, Corvinone, Rondinella and Molinara

### YIELD:

12 tonnes per hectare

### HARVEST:

We harvest by hand in the second half of September.

### WINEMAKING TECHNIQUE:

After being destemmed, the grapes are left to macerate in contact with the must for 12 – 15 hrs at a temperature of 8 – 10° C. The skins are softly pressed to extract only the first juice with just the right pink colour. Fermentation is carried out in autoclaves for 12 – 15 days at a constant temperature of 12 – 15°C.

### TASTING NOTES:

Bright salmon pink in colour with delicately floral aromas, on the palate the wine is soft and fruity with a balanced structure. This wine is very easy drinking, light and pleasant, perfect for warm days.

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### **FOOD & WINE MATCHING:**

Perfect for fish dishes (sea or freshwater fish) especially grilled fish. It also pairs well with white meats and pasta or rice dishes with delicate flavours. It is ideal as an aperitif with savoury bites, and is the perfect accompaniment for a buffet of mixed starters. It is also fresh and pleasant drunk on its own.

### **SERVING TEMPERATURE:**

8° C

### **ALCOHOL CONTENT:**

12.5 % vol.

### **FORMATS AVAILABLE:**

0.75lt

### **SHELF LIFE:**

Fasoli Gino Bardolino DOC can be cellared for 2 or 3 years.

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LA CORTE DEL POZZO**

**AWARDS**

**2017** BARDOLINO CHIARETTO DOC LA CORTE DEL POZZO '16 – SILVER  
MEDAL – INTERNATIONAL ORGANIC WINE AWARD - THE DRINK  
BUSINESS