

FASOLI GINO

vini dal 1925

LA CORTE DEL POZZO Bardolino Chiaretto

DENOMINAZIONE DI ORIGINE CONTROLLATA

SENSORY ANALYSIS

Color: Bright salmon pink.

Aroma: Delicately floral.

Taste: 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.



GRAPES and HARVEST

Corvina, Corvinone, Rondinella, Molinara.

We harvest by hand in the second half of September.



SOIL, PRUNING SYSTEM and YIELD

Morainic hills

Guyot e Pergola corta veronese.

12 tonnes per hectare.



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.



ALCOHOL CONTENT

12.5 % by vol.



SERVING TEMPERATURE

8 °C



FORMATS AVAILABLE

750 ml



FOOD & WINE PAIRING

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.



MUSIC PAIRING

Lounge



www.fasoligino.com





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 AWARDS

VINTAGE	AWARD	SCORE
2016	INTERNATIONAL ORGANIC WINE AWARD - THE DRINK BUSINESS	SILVER MEDAL

