

LA PÌCIA

BARDOLINO CHIARETTO EXTRA DRY

SPUMANTE



Grape varieties 80% Corvina veronese, 20% Molinara.

Location and characteristics of the vineyard Custoza, a small hamlet in the commune of Sommacampagna, 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. The yield is 2 kg per vine.

Harvest End of August-beginning of September.

Vinification Traditional white wine-style vinification, with soft pressing and fermentation in temperature-controlled stainless steel tanks and second fermentation in autoclave.

Organoleptic description A mellow rosé sparkling wine.

Colour Coral pink.

Nose Intense scents of peaches, strawberries and cherries.

Flavour Lively but at the same time elegant, with an attractive soft finish.

Vol. 12,50%

Serving temperature 9-10 °C

Serving suggestions Outstanding as an aperitif, or even drunk throughout the meal. Excellent with fish.



750 ml



1500 ml