

Patrizia Cadore

Italy - Lombardy - Pozzolengo (BS)



CHIARETTO GARDA

Groppello, Sangiovese, Marzemino, Barbera

Production area: Pozzolengo (BS) Terrain: magro, ghiaioso e asciutto delle coline moreniche del Garda Harvest: manual Vinification: Grapes are macerated for 6-7 hours at a low temperature (5-6°) Refinement: Temperature-controlled alcoholic fermentation Color: intense cherry pink Fragrance: delicate and pleasant of wisteria, lavender and berries Flavor: soft on the palate, with marked acidity Alcoholic Grade: 13% vol



Ownership/Founders Patrizia Cadore / Giovanni Cadore Start of Activity 1960 Vitiviniculture Traditional Hectares 8 Bottles produced 60.000

