



INFINITO

CHIARETTO DI BARDOLINO DOC



A traditional rosé version of Bardolino, made by fermenting at low temperatures, following brief contact of the must with the skins.

VARIETIES

Corvina, Rondinella, Molinara and Corvinone.

PRODUCTION ZONE

Selected vineyards in the municipalities of Bardolino and Cavaion, in the central-northeastern DOC area.

ALTITUDE AND ASPECT

The vineyards are located at altitudes between 100 and 150 metres above sea level and face mainly south-west.

TYPE OF SOIL

Stony, medium-textured morainic soil with gravel. The cool, breezy climate ensures a balanced production of sound, ripe grapes.

TRAINING SYSTEM

Pergola veronese and Guyot.

HARVEST

The grapes are handpicked towards the end of September.

WINEMAKING METHOD

After soft pressing of intact bunches, the grapes are subjected to cold skin maceration in the press. Once the desired colour is obtained, the free run juice is racked and vinified very slowly at a controlled temperature (max 12° C) with cultured yeasts of the production area. This vinification which leaves bunches whole promotes the intensity of aromas and taste.

AGEING

Aged in steel, at low temperatures (max. 10 °C) and always protected from oxidation. The wine is bottled very early (by the end of January) to preserve its freshness.

SENSORY PROFILE

Pale pink hue, with an elegant, concentrated nose of white currants and pomegranates, and delicate hints of morello cherries. Very savoury, refreshing palate, with good balance and fruit.

RECOMMENDED CELLARING

3 years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Traditional Veneto dishes: fish antipasti, cold rice with vegetables.
In general: Antipasti, starters and white meats.

ALLERGENS: Contains sulphites.



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