



SANTA SOFIA
VALPOLICELLA DAL 1811

I VERONESI

CHIARETTO BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

Production area

The Bardolino classico region, with vineyards planted on the glacially formed moraine hills.

Grape varieties

Corvina, Rondinella and Molinara vinified according to the rosé winemaking method, whereby the must briefly macerates with the grape skins.

Yield

Almost 70 hl/ha.

Vinification

Destemming and pressing of the grapes.
Maceration: 6-12 hours with controlled temperature of 8-10°C, before fermentation. Malolactic fermentation in autumn.

Ageing

In stainless steel tanks.
At least a month in the bottle.

Wine analysis

Alcohol: 12,5% Vol.
Total acidity: 5,9 g/l
Residual sugar: 3,2 g/l

Sensory impressions

Nuances that reminds you of a pink peach, its nose is gracefully reminiscent of fresh herbs, oregano and marjoram, leading on to more fruity notes of raspberry, sour cherry and pomegranate, and a mineral, almost marine finish. The palate is harmonious and pleasant, smooth and mellow at first, then becoming more vibrant, spiced up by a fresh hint of raspberry, and finishing dynamically on long, delightfully bitter citrus notes of chinotto oranges.

Serving temperature

6-8° C.

Recommended food pairings

An extremely versatile wine, it pairs well with a variety of dishes, from oily fish and vegetable entrées to pasta with tomato and white meat of shellfish sauce; it is perfect with a Caprese salad, the traditional Neapolitan pizza with anchovies, any smoked fish or meat carpaccio and prosciutto and melon salad. Also excellent with paella and any spicy Indian dish, such as curried chicken.

Longevity

Preferably to drink young (within 1 to 2 years).

