

VILLA CORDEVIGO

HEAVEN SCENT



Classification: Bardolino Chiaro d.o.c.

Type of wine: rosé

First vintage produced: 2017

Production zone: the grapes are cultivated in the vineyards of Cordevigo and Cavaion Veronese, in the hinterland of Lake Garda, in the province of Verona

Type of soil: clayey, of morainic origin

Main grapes: Corvina and Rondinella

Training system: Guyot

Yield per hectare: 11,000 kilos

Harvest period: end of September – beginning of October

Vinification: traditionally, Chiaro is obtained by cold maceration of the must on the skins for a single night. Today, a part of the must makes just a few hours maceration, to obtain a very light colour. The skins contain the grapes' natural colouring matter, which is thus yielded into the wine to just a limited degree. Fermentation takes place at controlled temperatures of between 16° and 18°C in order to enhance the expression of the wine's fruity and floral aromas

Maturation: the wine is bottled whilst still young, and should preferably be drunk within a year of the vintage

TASTING NOTE

Colour: not very intense with shades of lychee and peach or pink pearl

Nose: citrus and floral notes accompanied by herbal hints reminiscent of sage

Flavour: good acidity and sapidity combined with a youthful fruitiness. Citrus fruit notes in the aftertaste

Serving suggestions: an extremely versatile wine, it goes perfectly with typical summer foods: fish hors d'oeuvres, cold cuts, pasta dishes in general, tortellini, risottos, soups, all types of fish, and white meats. It is ideal for accompanying insalata caprese. It is excellent with pizza or paella.

Note: this typical rosé wine from Lake Garda is also delicious as an aperitif

Alcohol: 12%

Serving temperature: 8°/10°C