





Botter means wines since 1928. A wide range of products, many of which are made with grapes from native vines in order to underline our multi-territorial approach that spans the whole of Italy, from the North to the South. From the wines of Veneto to those of Sicily and Apulia, our selection traces out a map of Italian oenological culture and taste that reveals a shared passion.

BARDOLINO CHIARETTO DOC

Grapes:	Corvina veronese, Rondinella, Molinara
Appellation:	BARDOLINO CHIARETTO DOC
Production area:	Veneto Region, Verona and Bardolino area
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	Mid September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	12% Vol

-  Coral pink
-  Typical and fresh bouquet with hints of rose and sweet violet
-  Fresh, gentle and pleasant with delicate notes of blackberries and blueberries
-  Ideal as chilled aperitif, it matches well with hors d'oeuvre based on fish and salami, delicate courses

VINIFICATION: The must is left on the skins for about 12 hours at controlled temperature to give the wine its characteristic pale rosé colour. After soft-pressing the must is left to ferment at a controlled temperature between 16/18°C, in stainless steel vats, in order to exalt its freshness and aromatic notes. The wine is then stored at 17-18°C in stainless steel tanks until bottling.

