



# RECCHIA

DAL 1906

Terre di vino e di uomini

Podere del Roccolo is the jewel in the crown of the Recchia family. It is positioned high on the hills overlooking Lake Garda. The micro-climate of the lake is always warmer than the surrounding land and helps make exceptional wines. The Podere del Roccolo vineyard produces three special wines. Recchia Bardolino classico, Recchia Chiaretto, Recchia Custoza, Spumante Brut and Brut Rosé.

## Bardolino D.o.c. Chiaretto 2014

A really drinkable wine, well balanced with a pleasant fresh taste. Especially loved by ladies. Perfect with appetizers, light dishes, ideal with eggs and vegetables. Good with cold cuts, hams, fresh cheeses and olives.



### *Vines*

65% Corvina Veronese 25% Rondinella 10% Molinara

### *Geographical location and characteristics of the vineyard*

From the vineyards of Podere del Roccolo located on the eastern side of Lake Garda.

Land of glacial origin with a good amount of sand and stones.

### *Cultivation system*

Veronese Pergola with a density of about 3000 vine stocks per hectare.

### *Yield per hectare*

From a yield of 12.000 kg per hectare produces about 80 hectolitres of wine

### *Period and method of harvest*

Grapes are harvested exclusively by hand made in the first days of the month of September

### *Vinification*

Soft stripping and crushing of the grapes.

The must is left in contact with the grape marc for 2 days at a temperature of 12 ° C to obtain the delicate color roses. After separation of the must from the pomace follows the traditional fermentation in stainless steel tanks at 16-18 ° C for a period of 10 days.

### *Maturation*

Stay on the lees for 4 months in steel tanks.

### *Aging*

Refining in bottle for 2 months.

### *Maintainabilities*

To be drunk young, preferably vintage.

**Color** Color bright coral.

**Smell** Delicate, floral: with hints of rose and hawthorn, fruity with notes of strawberry, raspberry and currant

**Flavor** Taste pleasantly fruity, full-bodied, fresh and harmonious

**Serving temperature** 10°-12°C.

**Food matching** Excellent as an aperitif, perfect for appetizers of fish, crustaceans and molluscs, risotto, fish dishes of great cuisine. Pizza!

**Available formats** 750 mL

**Average analytical data** Alcohol content: 12,50 % vol  
Reducing sugars: 7 g/l  
Non reducing extract: 20 g/l  
Acidità totale: 6 g/l  
pH 3,30

