

VILLA
BORGHETTI

BARDOLINO CHIARETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

WINEMAKING

The pressed grapes are immediately separated from the skins. Fermentation follows by adding of selected yeasts at the temperatures of 16-18°C to enhance the fruity notes typical of this wine. The wine is then cleaned and stocked in stainless steel tanks.

WINEMAKER'S NOTE

Rosé wine with fragrances of cherries. On the palate the wine is fruity, well-balanced, with medium structure.

FOOD PAIRING

This wine pairs well with hors d'oeuvre, light Italian pasta dishes, and fish. To be served cool at 10-12° C.

VILLA BORGHETTI

A dive into traditional Veneto enology, with the best vines from Villa Borghetti in the heart of classic Valpolicella for the red wines, and from the most famous areas near Verona for the white wines.



Geographic area
Between Bardolino
and Costermano.

Alcohol
12 %

Grapes/Blend
Corvina 60%,
Rondinella 20%,
Molinara 20%.

PH
3.60

Total acidity
5.60 g/l

Harvesting period
Mid September

Residual sugar
8 g/l