TRACCIA DI ROSA Bardolino Chiaretto DOP

GRAPES PRODUCTION AREA VINEYARDS AGE ELEVATION AND ORIENTATION OF VINEYARDS TRAINING SYSTEM YIELD PER HECTARE PLANT DENSITY ABV SERVING TEMPERATURE RECOMMENDED WINE GLASS CELLARABILITY:

Corvina and Rondinella Veneto region- Commune of Affi 24 years

190 m. - South Guyot 90 q/ha 5,000 strains/Ha 12.0% 12 °C (53-54 °F) Riedel Overture series: Red Wine 6408/00 3-4 years

TECHNICAL SHEET

The best Corvina (90%) and Rondinella (10%) grapes are manually selected and harvested in the vineyard. Picked grapes head immediately to the winery and into a cold room for one night. After destemming it, the grape goes into a stainless steel tank at a controlled temperature. After 6 hours, the free-run must gets extracted, which renders around 25%. The pink must gets then cold-decanted and gets transferred to a concrete tank where the spontaneous fermentation takes place at a controlled temperature of 18C degrees. Once the fermentation is over, the wine rests in the concrete tanks on its fine lees, which are periodically stirred back into wine through bâtonnage. The unfiltered wine does then get bottled in June.

TASTING NOTES

The wine has a pale cherry pink colour, with light coppery reflections. The slight veiling that shows when waving the bottle is represented by the fermentation yeast that rests inside the bottle.

Fruity notes of plum, yellow peach, and apricot on the nose. These fruity notes gradually disappear with aging, allowing notes of candied orange and saffron to develop. On the palate, fresh and firm acidity, with a sapid, persistent, and elegant final note.

FOOD PAIRING

The versatility of this wine makes it an excellent pairing for fish and seafood dishes. Ideal to pair with mature cheese.

TECHNICAL DATA ALCOOL 12.10% PH 3.08

RESIDUAL SUGARS 1.68 TOTAL SULPHITES 82 mg/l ACIDITY 6.84 FREE SULPHITES 25mg/l

AZIENDA AGRICOLA LE FRAGHE

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