

BARBAGLIANTE

CHIARETTO DI BARDOLINO

Barbagliante is a wine that embodies all our company and life philosophy. It is a free wine, and pop, because it doesn't belong to and doesn't come from the master schemes of large numbers, but exalts the little forgotten things, and the history of work



Cuveè:

Corvina, Corvinone, Rondinella, Molinara

Vineyard:

Sant'Antonio, comune di Caprino, Verona;

South exposition, altitude 245 masl;

Soil: Silty-clayey, very calcareous and deep, of fluvial-glacial origin dating back to the last glaciation.

Planting year: 1979; double pergola (typical veronese).

Vinification and maturation:

The darker colored grapes are pressed immediately after harvesting, and the juice is fermented in steel with indigenous yeasts. The lighter grapes are destemmed and fermented with their skins in terracotta amphorae, where they remain in maceration for 6 months, after which the skins are removed and the combined wine returns to the amphora for another 6 months of refinement. At the end of the entire period the wine is bottled without microfiltration and remains for a few more months to refine in the bottle before being put on the market.

Tasting notes:

A pink wine that could be better defined as a rainbow, which combines techniques and characteristics of both white and red wines. A multilayer casket that contains the uniqueness of the territory from which it comes: the minerality, the fresh balsamic, the natural acidity and the rare ability to age and always give own's best over time. The completely natural fermentation and the original vinification method give the wine a unique colour: rested but not dead, bright but not aggressive, natural, orange with pink hues... in one word, Barbagliante.

Main analytical data:

Alcool: 12,3 %

Residual sugars: 1 g/l

Total acidity: 5,7 g/l

Total sulphure dioxide: 46 mg/l

Bottle production:

1665 numbered

Service temperature:

10-14 °C

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