



Gaudium

It's a livelier version of Chiaretto di Bardolino, it has a pleasant and **refreshing bubble**. We called it Gaudium because we'd like it to bring you joy.

Grapes: Corvina, Rondinella and Molinara

Colour: light pink.

Nose: elegant and lightly fruity.

Palate: fresh and lively.

Serving temperature: 6-8 °C. As an aperitf or paired to fish, sushi, pizza.

Vine training: Trentino pergola / Guyot

Average yields: 11 ton/ha

Vinification: low-temperature skin-contact maceration for 10 hours and fermentation at controlled temperature; secondary fermentation for 4 months in bulk tanks (Charmat method).

Bottle aging: 2 months at least.

Alcohol: 12% Vol.

Total Acidity: 6,10 g/lt