

Costadoro



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COSTADORO
Chiaretto Bardolino Classico

Profile

For more than 100 years, the Lonardi family has personally cultivated and overseen the production of Costadoro's wines. Nestled the green, peaceful hills surrounding Lake Garda - the traditional Bardolino Classico DOC zone - Costadoro's estates reflect the pride and the tradition of the Italian wine industry.

Objective

To provide for the American market a fresh, summery rose with the unique taste and characteristics of a traditional Italian wine.

Support

POS materials (table cards, shelf talkers, etc.),
50% spit on samples, and price support.





Chiaretto Bardolino Classico

Region: Veneto

Wine: Bardolino D.O.C. Classico Chiaretto

Areas: Eastern shore of Lake Garda

Classification: D.O.C.

Grape Variety: Corvina 50% Rondinella 40% Molinara 10%

Alcohol Level: 12.3% vol

Wine Maker: Valentino Lonardi

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Soil Composition: Hilly soil of morainic origin

Harvest Time: Hand picked in the last two weeks of September,

Aging: In stainless steel vats

Food Pairings: Recommended with light starters, fish, white meat, seafood risotti, and handmade fresh pasta

Tasting Notes: A young-drinking wine, to be served at a temperature of 10-12°C to best enjoy its typical fragrance

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