

AP WINE IMPORTS

KEYA Bardolino Classico Chiacretto

The Estate: Historic wine-growing estate in the Veneto region established through the union of two ancient Veronese wine-making families. The estate maintains vineyards in the four Classico areas with a thriving production of Bardolino, Valpolicella, Soave, and Valdadige.

Location: Bardolino DOC Classico, Veneto, Italy.

Soil: Pebbly soil of glacial moraine origin with a sandy-silty base, medium calcareous, high in magnesium

Vines: Hand and machine harvested, depending on site.

Varietals: Corvina, Corvinone, Rondinella

Vinification: The vats are drawn off after several hours of fermentation, followed by vinification as a white for 10-12 days at 15-16°C in temperature controlled stainless steel vats.

Aging: 4+ months in temperature controlled stainless steel and concrete vats

Tasting Notes: A fruit rich but refreshingly dry rosé, with the color, fruit, and structural balance the winemakers have aimed for over the last number of years; the ideal expression of Chiacretto from their vineyards.

Food Pairing: Rice dishes, pasta salad, ham, fried fish, mashed eggplant.

Cellaring: Drink within 1 to 3 years of the vintage

