

Tenuta Sorsei

Bardolino Chiaretto

Light rosé color, floral bouquet with hints of rosehip, and fruits of raspberries and wild strawberries. The palate is fresh, harmonic, and mineral with a persistent fruity aftertaste.

Corvina, Corvinone, Rondinella, Molinara

Organic

Appellation	Chiaretto Bardolino DOC
Vineyard	The vineyards are set in hills of glacial moraine with gravelly and light soils. Here the microclimate is favorable with the proximity to the lake making the climate milder and less humid than the neighboring plains. Vines trained by Pergola Veronese and Guyot with East/West exposure at 140 meters above the sea level. It is cultivated with the organic farming method certified by BIOS since 1999.
Vinification	Hand harvesting followed by devatting of the must after a few hours of maceration on the skins. Fermentation and aging in steel tanks.
Pairing	Pairs well with light summer appetizers, sea and lake fish as well as making a great poolside sipper.

SORSEI

The Bettili family, originally from the town of Soave, are winegrowers since the early decades of the twentieth century, in addition to being winemakers and wine traders. In 1965, Siro, the father of Cristiana, leaves the original family vineyards to buy a farm in the hinterland of Garda lake, in Cavaion. Discovering that this land is suited to the cultivation of vines, Siro decided to continue the family tradition and begins to cultivate the forty year old vineyard existing on the estate.

In 1999 Cristiana enters in the company, converting the 3 hectares of vineyards into organic practices. Between 2002 and 2005 the vineyard is renovated with the modern way of training, Guyot.