

Ròdon

Chiaretto di Bardolino DOP

GRAPES	Corvina and Rondinella
PRODUCTION AREA	Veneto region- Commune of Affi and Cavaion Veronese
VINEYARDS AGE	15 years
ELEVATION AND ORIENTATION OF VINEYARDS	190 m. - South
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	90 q/ha
PLANT DENSITY	5,000 strains/Ha
ABV	12.0%
SERVING TEMPERATURE	8-10°C (46-50 °F)
RECOMMENDED WINE GLASS	Riedel Overture series: Red Wine 6408/00
CELLARABILITY:	2-3 years

TECHNICAL SHEET

The two grape varieties, Corvina and Rondinella, are vinified separately. They are given a cool-temperature, 6-8 hour maceration on the skins, which extracts just enough color to give a lively, medium-bodied hue to the juice. The must then ferments at a cool 17°C. The finished wine matures on the fine lees in 50hl stainless steel tanks until the following spring, when it is bottled.

SENSORY INFORMATION

Cherry red with rich purple highlights, Ròdon boasts a complex mosaic of well-defined, very fragrant aromas. Seductive notes of wild rose are the first to emerge, followed by nuances of wild strawberry and redcurrant that linger and complete an elegant bouquet. The palate displays an emphatic crispness and full body, the happy result of a perfect balance between ultra-savoury flavours and a tasty minerality, characteristics that are classic to this terroir, and excellent supporting tannins and acidity. The finish is notably lengthy, and nicely mirrors the aromas offered by the nose.

SERVING SUGGESTION

Ròdon can be enjoyed throughout the meal, in particular with antipasti, light and delicately-flavoured meats, a wide range of fish soups, eggs, and young cheeses.

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LE FRAGHE

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