



## HOUSE OF TOWNEND

### Bardolino Chiaretto Spumante Doc Brut, Zeni

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Usual Price	£14.99
Discount Price (inc. VAT)	£12.99
Code	ZENI070

A very pink sparkling wine! Not only opulent but also delightfully moreish. It's fragrant, floral and juicy. The perfect accompaniment to a warm summer's day.

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#### Tasting Notes:

A dazzling salmon pink colour, the wine has a fruity and aromatic bouquet with notes of strawberry and red cherry. On the palate, the juicy fruit is coupled with floral tones of acacia, rose. Although fruit forward the wine has a touch of pastry to finish.

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Specification	
<b>Vinification</b>	The vines are planted in the Bardolino Classica zone which is on the eastern shore of Lake Garda. The soil is hilly and of morainic origin. The grapes are handpicked once reaching optimum ripeness. Once in the winery the grapes are gently pressed, followed by allow and temperature controlled fermentation in stainless steel tanks using the Charmat Process. In this method, secondary fermentation takes place in large, pressurised tanks rather than individual bottles. After the base wine is made, it is transferred to a tank along with sugar and yeast to ferment.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Verona
<b>Type</b>	Sparkling Wine
<b>Grape Mix</b>	Blend
<b>Genres</b>	Sparkling
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Refined, elegant and refreshing
<b>Producer</b>	Zeni
<b>Producer Overview</b>	Gaetano Zeni, referred to as Nino by everyone, was the real innovator of the modern era of the winery: a number of small and big changes initiated by him lifted the winery to its level of today. It was Nino who decided to move the production in the 1950s from the small winery in the historic centre of Bardolino to its present location, with more space and improved practicality, in the hills above the village with a spectacular view of Lake Garda. <a href="#">Read more online</a>
<b>Closure Type</b>	Crown Cap
<b>Food Matches</b>	Drink as an aperitif or with a light fish dish
<b>Press Comments</b>	N/A