

Rosavero Chiaretto Valtènesi D.O.C

Grape varieties: 60% Gropello,
10% Barbera, 15% Sangiovese,
15% Marzemino

Production area: Valtènesi.
(Polpenazze del Garda).

Soil: Mostly calcareous.

Type of cultivation: Row training with
Gouyot pruning.

Harvest time: September.

Winemaking: Winemaking of every single grape
variety. Brief contact with the skins during
maceration. Separation of the skins from the juice.
The winemaking ends in special stainless steel vats
at controlled temperature.

Color: Rosé with peach hues.

Nose: Intense, delicate, hints of citrus fruits,

Taste: It is sapid, mineral and fresh. It's persistent
with a silky sensation.

Serving temperature: 9°C

Recommended food: Light fish dishes, white
meat and pizza, salami

