



Valtenesi Riviera del Garda Classico CHIARETTO

GRAPE VARIETIES: Marzemino, Gropello, Sangiovese, Barbera

VINEYARD LOCATION: Pozzolengo — morainic hills of Lake Garda

ALTITUDE: 135 m above sea level

ORIENTATION: East-West

YIELD / HA: 80-90 quintals

VINEYARD AGE: 25 years

SOIL: Mixed sand, clay, and gravel

HARVEST: Hand-picked in mid-September

VINIFICATION AND AGEING: Grapes undergo maceration in the press for 4-6 hours, followed by gentle pressing. Fermentation of the must takes place in stainless steel for 10-15 days at a controlled temperature of 15-18°C. Clarification occurs through natural sedimentation, with ageing on fine lees for at least four months.

TASTING NOTES: Brilliant coral pink in color. The nose reveals a harmonious bouquet, starting with floral notes and evolving into soft, fruit-driven aromas. On the palate, it is delicate, with pronounced fruity character and vibrant freshness. The finish is dry and pleasantly persistent.

OPTIMAL MATURITY: 2 years after bottling

PAIRINGS: Pizza, salmon, and delicate red meats

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