



Chiaretto

Garda Colli Mantovani DOC



Grapes: Rondinella, Rossanella, Sangiovese, Merlot.

Vintage: 2017

Alcohol: 12,5%vol.

Vineyards: on a pebbly calcareous morainic soil, typical in the Mantova hills, few km south from Garda Lake. The exposition is towards south-east. The Sangiovese vines are trained with the spurred cordon, while the others with the Guyot system.

Production: 100 q/ha Merlot, 110q/ha the others.

Harvest and fermentation: the harvest is manual. After a brief maceration on the skins (8 hours), the must is fermented in stainless steel tanks at a controlled temperature.

Colour: light rosé.

Aroma: delicate bouquet, rich and elegant. Flowerish.

Flavour: dry, good balance between acidity and softness.

Pairings: ideal with appetizers, light pastas, fish, white meat.

Best served at 10-12°C.