

GARDA COLLI MANTOVANI
D.O.C.

Chiaretto



- Grapes:** Rondinella, Rossanella, Sangiovese, Merlot
- Vintage:** 2020
- Alcohol content:** 12,5%
- Vineyard:** on a pebbly calcareous morainic soil, typical in the Mantova hills, few km south from Garda Lake. The exposition is towards south-east
- Training system and production:** guyot and spurred cordon, with a production of 100q/ha
- Harvest:** manual, september
- Vinification:** brief maceration on the skins (8 hours), the must is fermented in stainless steel tanks at a controlled temperature
- Refinement:** in stainless steel tanks
- Color:** light rosé
- Aroma:** delicate bouquet, rich and elegant. Flowerish
- Flavour:** dry, good balance between acidity and softness
- Food pairings:** ideal with appetizers, light pastas, fish, white meat
- Best served:** 10-12°C