

BELLERIVE WINES

CHIARETTO GARDA CLASSICO D.O.C.

Grape varieties: 50% Groppello,
15% Barbera, 15% Sangiovese and
20% Marzemino (Polpenazze del Garda).

Production area: Valtènesi.

Surface: 09.50 Ha.

Vineyard's average altitude:
150 Mt. above sea level.

Sun exposure: Total.

Soil: Prevalent calcareous origins.

Training method: Row training
with Gouyot pruning.

Planting year: 1985

Harvest time: September.

Winemaking: Soft pressing of the
grapes. Brief contact with the peels
during maceration. Separation of the must
once obtained the rosè color.

The vinification ends in special stainless
steel vats at controlled temperature.

Production: 30.000 bottles.

Color: Pink.

Nose: Floral and fresh.

Taste: Savoury, intense and soft.

Serving temperature: 12°C

Matching dishes: Fish and
white meat. Dishes with vegetables.

