

## Rosavero Chiaretto Valtènesi D.O.C

**Grape varieties:** 60% Groppello,  
10% Barbera, 10% Sangiovese,  
20% Marzemino.

**Production area:** Valtènesi.  
(Polpenazze del Garda).

**Surface:** 05.50 Ha.

**Soil:** Mostly calcareous.

**Type of cultivation:** Row training with  
Gouyot pruning.

**Harvest time:** September.

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

**Color:** Rosé with purple ruby hues.

**Nose:** Delicate, floral, english bon-bons.

**Taste:** Soft with a slightly bitter background that  
recalls almond.

**Serving temperature:** 12°C

**Recommended food:** Light fish dishes, white  
meat and pizza.

