

Antitesi Chiaretto Valtènesi D.O.C

Grape varieties: 90% Groppello,
10% Barbera

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: Groppello and Barbera grapes
undergone two different winemaking process.
Antitesi is produced for the biggest part with the
pressing of the grapes by obtaining a very small
yield in must (50%) and for a small part with the
contact of the skin with the must. For this reason
Antitesi acquires roundness, power and
complexity. It ages on the lees for 270 nights.

Color: Rosé

Nose: Very fragrant and complex with hits of herbs and fruit,
particularly wild strawberries

Taste: Sapid, complex, elegant, with a salty and
creamy texture

Serving temperature: 9°C

Recommended food: fish dishes, sea food,
tasty with meats.

