

## Rosavero Chiaretto

### Valtènesi D.O.C

**Grape varieties:** 60% Groppello,  
10% Barbera, 15% Sangiovese,  
15% Marzemino

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

**Soil:** Mostly calcareous.

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

**Harvest time:** September.

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

**Color:** Rosé with peach hues.

**Nose:** Intense, delicate, hints of citrus fruits,

**Taste:** It is sapid, mineral and fresh. It's persistent  
with a silky sensation.

**Serving temperature:** 9°C

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

