

1931



Avanzi

CHIARETTO RIVIERA DEL GARDA CLASSICO DOC

GRAPE VARIETIES: 50% Groppello,
15% Barbera, 15% Sangiovese and
20% Marzemino.

PRODUCTION AREA: Valtènesi (Polpenazze del Garda)

SURFACE: 09.50 Ha.

VINEYARD'S AVERAGE ALTITUDE:

150 Mt. above sea level.

SUN EXPOSURE: Total.

SOIL: Prevelent 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.

COLOR: Pink.

NOSE: Floral and fresh.

TASTE: Savoury, intense and soft.

SERVING TEMPERATURE: 6-8°C

MATCHING DISHES: Fish and white meat.

Dishes with vegetables.

