

Riviera del Garda Classico Chiaretto DOC

Stilrose

GRAPES:	Groppello (predominantly), Barbera, Sangiovese and Marzemino
PRODUCTION ZONE:	Lake Garda
ALTITUDE:	80 - 150 mt. above sea level
TYPE OF SOIL:	Moderately deep, of morainic (glacial) origin
TRAINING SYSTEM:	Cordon spur, guyot
PLANTING DENSITY:	1,800 vines per hectare in the older vineyards; 4,000 vines per hectare in the newer ones
HARVEST PERIOD:	Second half of September
ALCOHOL LEVEL:	12,5 % vol.
SERVING TEMPERATURE:	10 - 12 °C
AGING POTENTIAL:	1 - 2 years
BOTTLES PER CARTON:	6
BOTTLE SIZE (CL):	75

TECHNICAL INFORMATION

Part of the wine is vinified as a traditional rosé, with soft pressing of the grapes, while the rest undergoes a light maceration on the skins for 10-12 hours (with raising of the cap). These two lots are vinified separately, fermenting at a controlled temperature of between 18 and 20 °C (64-68 °F) in stainless steel vats for 8 days.

After an initial racking, the wines mature for a few months in contact with their fine lees (with bâtonnage in stainless steel); they are subsequently blended together and bottled.

TASTING NOTE

Its delicate pink color leads you in to floral fragrances of dog rose and fruity notes of orange and fraises des bois, along with hints of lychee and ginger, in a scent profile that is at once elegant and complex. These persuasive aromas are then echoed on the palate in a fresh, succulent flavor, made vibrant by a tanginess that gives added dynamism to its almost crunchy nuances of wild berries and sweet spices.

SERVING SUGGESTIONS

Excellent as an aperitif, it also goes well with many traditional Italian hors d'oeuvres and appetizers, based on cold cuts or fish. Its color makes it an ideal accompaniment for recipes with pink ingredients, such as shrimps or salmon, and it is delicious with many of the spicy dishes of oriental cuisine.



Santa Margherita