

VALTÈNESI 2024



DOC Riviera del Garda Classico Valtènesi Chiaretto BIO

GRAPE VARIETIES

100% Groppello (autochthonous)

DESCRIPTION

Watercolor rosé colored, like roses petals. Elegant and harmonious aroma, containing notes of fresh strawberries, delicate floral, citrus and mineral shades. Clean flavor, right sourness, very dry and with a sapid end. Elegant.

SERVING SUGGESTIONS

Excellent both as an aperitif or drunk with a meal.

YIELD PER HECTARE

60 hl

HARVEST

Picked by hand in mid-September

VINIFICATION

Maceration on the skins for 6 hours of the whole berries followed by pressing to get only the flower wine must. Fermentation and the few months' maturation take place entirely in stainless steel.

ANALYTICAL DATA

Alcohol 12.80%, Total Ac. 6.20 g/l, Ph 3.35, Residual sugar 0 g/l, Dry extract 24.50 g/l.

BOTTLING

January 2025

CLOSURE

Screw cap

TOTAL PRODUCTION

8.100

