



Tenuta Rovaglia



Miti

Chiaretto Riviera del Garda Classico DOC

Area of origin

The morainic hills in the Riviera Garda Classico zone, to the south of Lake Garda at an altitude of 140 metres above sea level

Exposure and soil

Gentle hills, with morainic clayey and calcareous soil

Grape varieties

20% Barbera, 40% Gropello, 20% Marzemino and 20% Sangiovese, vines are 20/25 years old

Grape yield

10,000-11,000 kilograms/hectare

Harvest

The grapes are picked by hand in the last ten days of September and put into small crates

Vinification

Destemming and soft pressing of the grapes with extraction of a maximum of 60% of free-run juice, which then macerates with the skins in stainless steel for about three hours.

The must is drawn off before the cap rises, and fermentation takes place in stainless steel vats.

Maturation

5-6 months in stainless steel tanks.

Bottling

In March of the year following the harvest. It is released onto the market after 2-3 months in bottle.

Alcohol

12.5% vol.

Total acidity

6.0 g/l

Dry extract

21.5 g/l

Characteristics

This is a high-quality pink wine, whose colour lies between rose that of rose petals and onion skins. It displays the finest characteristics of the wines from the morainic soils of Lake Garda. Its flavour is fresh, fine and tangy, with marked salinity, elegant fruit, a delicate fragrance and a refined bouquet. It goes particularly well with fish, white meats and hors d'oeuvres. Excellent as an aperitif.

Serving temperature: 8°-10°C

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