



Chiaretto

Appellation: *Riviera del Garda Classico Valtènesi DOC*

Vintage: 2025

Vinification: *Stainless Steel*

Alcohol: 12 %

Pieces Number: 14 000

Format: 0.75 lt

Grapes blend: *30% Groppello, 25% Barbera, 25% Sangiovese, 20% Marzemino*

Vineyard ages: *About 25 years grapevine*

Soil composition: *The lithological composition of these vineyards is varied: rich in organic matter in the innermost hilly area, and with predominantly sandy soil near the lake.*

Exposure: *East / West*

Geographical production area: *The grapes destined for the vinification of this Chiaretto come from different terroirs, which extend within the morainic amphitheater of Valtènesi.*

Branching: *Guyot trellis-training, Simonit pruning method. From 5 to 8 buds for each rod.*

Average Ageing: *110 qli/Ha*

Potential Ageing: *2 years*

Season 2025: *The winter of the 2025 season led to a slightly delayed start to vegetative growth compared to 2024, though still earlier than the historical average. Vine development progressed in good balance, supported by a spring that was far from dry. Adequate water availability accelerated ripening, bringing the grapes to veraison as early as the final days of July. The last days of August proved crucial, with rainfall and unusually high humidity levels recorded. These conditions promoted further ripening and resulted in a better alignment among the different varieties. The first Lugana cluster was harvested on August 27; after a pause of about seven days, the main harvest began and concluded with the picking of the last Groppello cluster on September 20—an exceptionally early harvest.*

Harvest: *10th SEPTEMBER TO 15th SEPTEMBER*

Vinification: *The selected grapes, once in the winery, are pressed and de-stemmed and placed directly in the tank. Here begins the ancient process of "levata di cappello" where the skins, in contact with the must, rise creating a surface layer of pomace, giving the wine its typical coral pink colour. The limpid is then separated and alcoholic fermentation is carried out at a controlled temperature using selected yeasts. The wine, once obtained, is clarified with a static decantation. Subsequently the Chiaretto ages for a short time in the bottle*

Sensory analysis: *Coral pink color with violet highlights. On the nose it expresses hints of Saturn peach and citrus with a clear note of peach blossom. On the palate there is an excellent balance between minerality and sapidity.*

Food pairing: *Excellent as a combination for the entire Mediterranean cuisine, from lake fish to fried seafood. Also recommended as an aperitif on warm summer evenings.*