


CARLO ZENEGAGLIA
Casa Vinicola

RIVIERA DEL GARDA CLASSICO CHIARETTO

Designation of origin

VINEYARDS LOCATION

Lombardy region, on the morenic hills

GRAPE VARIETIES

Groppello, Sangiovese, Barbera, Marzemino

VINE YIELD PER HECTARE

ca 100 q.li/ha

COLOUR

Coral pink

BOUQUET

Markedly savory and delicately floral

PALATE

Fresh, slightly fruity

GRAPE HARVEST

Hand picking in one harvesting session

VINIFICATION TECHNIQUES

Manual harvesting in boxes, red maceration at a controlled temperature for a few hours (12-24 hours depending on the vintage), alcoholic fermentation carried out by selected yeasts.

AGEING

Stainless steel tank

FOOD AND WINE PAIRING

Aperitifs, fish-based dishes, shellfish

SERVING SUGGESTIONS

8°-10° C.

ALCOHOL CONTENT

12,5 % vol.

