

FAMIGLIA OLIVINI®

VIGNAIUOLI DAL 1970

CHIARETTO D.O.C.

RIVIERA DEL GARDA CLASSICO D.O.C.

A wine that due to the vinification technique, can be considered unique; produced from Groppello, Marzemino, Barbera and Sangiovese grapes. The colour is shiny pink, the taste is fresh and remarkably savoury with an after taste of almond sometimes, with particularly subtle fragrance of flowers.

DESIGNATION OF ORIGIN

Riviera del Garda Classico Chiaretto D.O.C.

GRAPE

Groppello, Marzemino, Sangiovese, Barbera

YIELD PER HECTARE

100 quintals

WINE MAKING

Harvested by hand into boxes, maceration on the skins at a controlled temperature for a few hours (12 - 24 hours depending on the year), alcoholic fermentation via selected yeasts.

CHEMICAL ANALYSIS

Alcohol Content: 12,5% vol;
Total acidity 6,3 g/l; Residual sugars 3,5 g/l.

SENSORY ANALYSIS

Bright pink colour, very delicate fruity scents, and a fresh and markedly keen taste with an almond aftertaste.

COMBINATIONS

Pleasant summer aperitif, excellent with fish especially from the lake, fried bleaks, grilled sardines and spaghetti with white fish, and combined to white meats.

