



CàMaiol

# Chiaretto

VALTENESI D.O.P





# CàMaiol

VALTENESE D.O.P

## Chiaretto



## Tasting notes

Among the diverse Italian rosé wines, the Garda Chiaretto is prized for its fragrance and its delicate perfume. It is declared in literature as a "one night wine" from the moment in which the vinification of the four grapes (Gardesana grapes related to the Valtene D.O.P. - Gropello, Marzemino, Sangiovese and Barbera), occurs with a brief contact between the must and the skins lasting only one night.

A wine with a Gardesana expression, it distinguishes itself by its color and its delicate structure; particularly adapt to feminine tastes, however it has in reserve a body which gives it a life of several years. Our production is around 55,000 bottles annually of 75 cl, a wine easy to match with hors d'oeuvres of salami and risotto as well as the classical fish dishes of the Gardesana cuisine.

**Grape variety**

Barbera, Sangiovese, Marzemino and Gropello.

**Fragrance**

elegant, mellow with a white almond note, strawberry and spring flowers, fresh and well-bodied, rich in flavor.

**Alcohol vol.**

12% Vol

**Serving temp.**

10 - 12° C

**Pairing**

freshwater fish, but also mushrooms and dry poultry. Perfect with pizza.



[camaiol.it](http://camaiol.it)