

**FAMIGLIA OLIVINI®**

**VIGNAIUOLI DAL 1970**

## **RIVIERA DEL GARDA CLASSICO**

VALTENESI CHIARETTO D.O.C.

A wine that thanks to the vinification technique, can be considered unique; produced from Gropello, Marzemino, Barbera and Sangiovese grapes. The colour is shiny pink, the taste is fresh, mineral and remarkably savoury with a very light almond after taste.

### **APPELLATION**

Riviera Del Garda Classico Valtenesi Chiaretto DOC

### **GRAPE VARIETY**

Gropello, Marzemino, Sangiovese e Barbera

### **WINEMAKING**

Manual Harvested into boxes, soft pressing, maceration on the skins at controlled temperature for a few hours.

### **TASTING NOTES**

Bright pink color, very delicate fruity scent, slightly spicy. Fresh, rich in persistence and sapidity. Harmonious, ample, with a light bitter almond aftertaste.

### **PAIRINGS**

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

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