

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

UNALUNA 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 D.O.C.

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.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

