

LA CASINA CHIARETTO
D.O.C. GARDA COLLI MANTOVANI



Appellation

Typical of the area - Garda Colli Mantovani D.O.C.

Soil composition

Of glacial origin: moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.

Position

South - East / South - West

Average Age of the Vines

20/35 years

Vines

Merlot, Rondinella, Cabernet Sauvignon.

Vinification

Chiaretto-wine of one night The must usually remains in contact with the skins from 7-10 hours. After racking, vinification is carried out. The wine rests in concrete or stainless steel tanks for a few months before being bottled.

Ageing

Some months in stainless steel vats.

Tasting Notes

Colour

Traditionally a wine of the mantuan moranic hills with a beautiful cherry pink colour.

Scent

The short contact with the skins gives a vinous scent, with pleasant hints of small red fruits, of red currants and raspberries.

Flavour

Leaves on the palate a pleasant freshness given by the balanced support of acidity.

Best served

8 - 10°C

Combinations

Ideal with cold cuts and freshwater fish dishes.