

# Roseri

*Valtènesi*

*Riviera del Garda Classico D.O.C.*

*Chiaretto*

The name Roseri derives from its delicate scent, reminiscent of a rosebud. This rosé blend is obtained through the vinification of the typical red varieties of the western shore of Lake Garda: Gropello, Marzemino, Barbera, Sangiovese, and Rebo. After low-temperature-controlled maceration in spring, we obtain a first press full of elegance and freshness, followed by low-temperature fermentation in stainless steel and aging on its fine lees. The structure gives this Chiaretto a longer aging potential while keeping its freshness and vibrant aromas.

## Tasting notes

GRAPE VARIETIES	Gropello, Marzemino, Barbera, Sangiovese and Rebo
COLOUR	Pale pink, with delicate copper reflections
NOSE	Its expressive aromas are reminiscent of rosebuds, peach blossom, red berries, pomegranates, herbal musk, and citrus fruits
MOUTH	Elegant, mouth-filling with a fresh accent; white peaches, wild strawberries, and sage notes
ALCOHOLO VOL.	12,5%
SERVING TEMP.	8 - 10° C
PAIRING	Ideal with dishes with pink-colored ingredients (like salmon, lobster, shrimp and octopus, or vegetables such as beetroot or radicchio). Perfect with pizza or the classic pasta with tomato sauce

