



CàMaiol

Roseri

VALTÈNESI
RIVIERA DEL GARDA CLASSICO D.O.P.
CHIARETTO



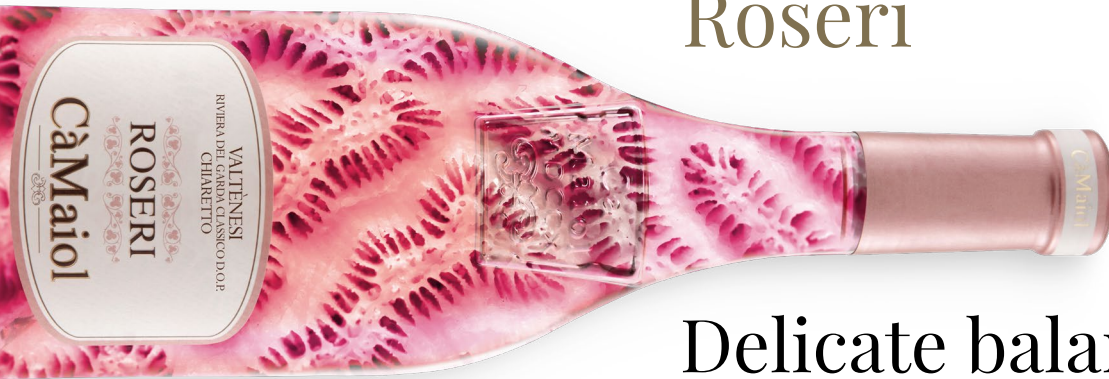


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CHIARETTO**

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Delicate balance,
elegant character.
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The name Roseri was chosen for our Valtènesi Riviera del Garda Classico D.O.P. Chiaretto in honour of its delicate fragrance which is reminiscent of rosebuds. The wine is made from four grape varieties native to Lake Garda: Gropello, Marzemino, Sangiovese e Barbera.

After harvesting and low temperature cryomaceration, these grapes offer up a must which is full of body and elegance. This style of wine is known as a "one nighter" as the must was traditionally left in contact with the skins overnight to create its characteristic pink hue. Our Chiaretto's structure means that it has great potential for ageing: even after a few years, Roseri's fragrance remains intact. From the clay soils of lower Garda, the wine takes its minerality and floral aroma which make it particularly suited to accompany traditional local cuisine.

Tasting notes

Grape variety	Gropello, Marzemino, Barbera e Sangiovese
Color	Pale pink with faint blush reflections.
Nose	Clean simplicity reflects its high quality: peach blossom, pomegranate, incense and lychee.
Mouth	Soft with good persistence, noticeable minerality and white peach and sage in the finish.
Alcohol vol.	12,5% Vol
Serving temp.	8 - 10° C
Pairing	Oven baked whitefish from the lake, or fresh bigoli pasta with freshwater prawns and chanterelle mushrooms.



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