

GARDA COLLI MANTOVANI D.O.C. CHIARETTO

Variety: 100% Merlot.

Production zone: Garda; old property vineyard planted in 1980 with selected vines. Located in Cattani estate in the South side of Lake Garda. Sits at 190 m above sea level.

Soil: Sandy-calcareous with a good amount of clay (20%) and day exposure from the North to South.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 70 q/Ha of grapes.

Harvest time: Second decade of September.

Vinification: Destemmed and pressed. Static clarification for 1/2 days. Racking and fermentation at temperatures of 15/16°C for about 15 days in stainless steel tanks until the end of fermentation.

Maturation: It remains in the tank after alcoholic fermentation on the lees for about a month at low temperatures and frequent batonnage. Drawn off and aged again in wood for another 6/7 months. Kept in the bottle for 2/3 months before release.

Bottling: First decade of April.

Top: Natural cork.

Sensory characteristics: Obtained from selected single-variety Merlot grapes. Delicate red color with bright highlights, bring to mind scent of almond and peach blossoms in spring, on the palate is crisp and lean with an incisive aftertaste of raspberries.

Serving temperature: 12/14° C.

Average life of Wine: Wine to consume within three years.

Food matches: Suitable for appetizers, risotto with vegetable, white meat, raw meal and cheeses of medium seasoning.

Analytical data:

Alcohol: 13% vol.

Total acidity: 5,60 g/l. Ph: 3,30.

Net dry extract: 26 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

