



LA MERIDIANA

GARDA CLASSICO CHIARETTO D.O.C.

The pride and joy of our cellar, an interesting wine with a lively and charismatic personality, with its lovely pink rose petal colour and fruity bouquet.



TECHNICAL DETAIL

WINE: Garda Classico CHIARETTO d.o.c.

GRAPES BLEND: 65% Groppello - 15% Sangiovese - 10% Marzemino - 10% Barbera

GRAPES PRODUCTION PER HECTARE: 9 ton

PLANTING DENSITY: 3800 vines/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East, 180 metres above sea level

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANGEMENT: manual defoliation and thinning

WINE-MAKING TECHNIQUE: short maceration, fermentation with controlled-temperature selected yeasts, aging and refinement in stainless steel

ORGANOLEPTIC CHARACTERISTICS:

COLOUR: soft pink

BOUQUET: intense, clear, floral, fine

FLAVOUR: pleasant intensity, sharp, fruity and rich in typical salinity

BODY: delicate

PERSISTENCE: medium

ALCOHOL : 13%

RESIDUAL SUGAR : dry

TOTAL ACIDITY: 6,50

PAIRING : cured meats, light dishes, white meat, excellent as an aperitif