

Costa Alta

CHIARETTO D.O.C.

Variety: 100% Merlot.

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

Soil: Sandy-calcareous with clay (20%), 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. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel tanks.

Maturation: Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. 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 the 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 meat 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

