

CHIARETTO

SPUMANTE

The wine that represents Enrico Gentili's greatest challenge, to enclose its territory, its freshness, its ancient vineyards in a bottle that can ride the years. A classic method, an idea born in 2007 and brought to its first fulfillment in 2020, after years of experimentation and study of the best vineyards and varieties.



Variety:

Corvinone, Corvina, Rondinella, Molinara

Vineyards:

Towns of Caprino Veronese and Costermano sul Garda, Verona;
Altitude 227-253 m above sea level;
Planting years: from 1979 to 2020; Pergola, Casarsa, Guyot.

Vinification and maturation:

The blend of grapes comes from several vineyards, chosen according to the characteristics of the year. The grapes, harvested by hand and only in the morning, are pressed whole without any maceration, extracting only a part of the juice (max 55%). The wine-base rests in steel in the winter, and in the spring the draft takes place in the cool underground cellar. Here the bottles rest in the dark for at least 20 months, before disgorging, carried out at zero dosage.

Wine description:

On the nose ethereal hints of pink grapefruit, wild berries but also a fresh balsamic sensation. There is a very fine and elegant hatching of these aromas that also turn in the direction of the spice. The palate is dry, with a strong salinity resulting from a multifaceted soil. The acidity present is never aggressive but harmonized with the saltier component. The bubble is smooth and creamy, soothing on the palate as to stimulate drinking. Good taste persistence. (G.Giacobbo 2020)

Main analytical data:

Alcohol: 12,6%
Residual sugars: 1 g/l
Total acidity: 8,05 g/l
Total sulphur dioxide: 105 mg/l

Bottle production:

1015 per year

Packaging:

Bottles of 750 ml in box of 6