PANEBIANCO WINES

PANEBIANCO SELECTION

FAMIGLIA OLIVINI

Riviera del Garda

RIVIERA DEL GARDA CLASSICO CHIARETTO D.O.C.

GROPPELLO, MARZEMINO, SANGIOVESE, BARBERA

A bright rosé with a delicate nose of rose and peach aromas. Fresh and savory on the palate with an almond aftertaste, this Chiaretto expresses the distinctive identity and elegance of the Riviera del Garda terroir.



VINEYARD / AREA
Desenzano del Garda (Brescia), Lombardy, Italy

SOIL
Clay soil

FARMING
Sustainable agriculture

HARVEST
Manual harvesting into boxes

VINIFICATION
Soft pressing and a few hours of skin maceration at controlled temperature.

AGEING
Matures in stainless steel tanks.
Blend composition:
60% Groppello, 15% Marzemino, 10% Sangiovese, 15% Barbera.

TASTING PROFILE

COLOR
Bright rosé color

AROMAS
Rose and peach

PALATE
Fresh and savory

FINISH
Almond aftertaste

Bright rosé color with delicate aromas of rose and peach. Fresh on the palate with a marked savory character and an almond aftertaste, expressing the distinctive identity of Chiaretto.

SERVING TEMPERATURE
10 – 12 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING

Ideal with fish dishes, especially lake fish, grilled sardines and white meats.

- LAKE FISH
- GRILLED SARDINES
- WHITE MEATS

FAMIGLIA OLIVINI
VIGNAIUOLI DAL 1970

WHY PANEBIANCO SELECTED THIS WINE

Selected by Panebianco for its authenticity, freshness and typicity of Riviera del Garda Classico Chiaretto.

ABOUT OLIVINI

Famiglia Olivini is a historic estate on the southern shores of Lake Garda, dedicated to precision viticulture and elegant winemaking.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
www.sevenfifty.com/panebianco