

BENAZZOLI



TECLA *Chiaretto doc*

Vineyard location: Pastrengo - eastern shore of lake Garda.

Soil: stony soil of morainic origin in a hilly area.

Grape varieties: Corvina and Rondinella

Grape harvest: hand picked with selection of the best grapes.

Vinification: soft crushing of grapes, short skin macerations of about 6 hours, followed by fermentation at a controlled temperature.

Ageing: in stainless steel tanks for about 6 months.

Tasting notes: intense, bright pink. On the nose, notes of pink roses, fruity sensations of fraises des bois and red cherries, and suggestions of juicy Sicilian oranges. On the palate it is taut and refreshing, with an evident zestiness and a piquant peppery vein that makes its flavour even more lively and appealing. The finish is pleasing with a return of floral and fruity notes.

Serving suggestions: a versatile wine that pairs equally elegantly with simple dishes, like spaghetti in a tomato sauce, or more elaborate ones, such as baked freshwater fish or grilled king prawns. Well worth trying with pizza.

Serving temperature: 10-12°C

Closure type: Stelvin screwcap