

MYROSES 2022

DOC Riviera del Garda Classico Valtènesi Chiaretto BIO



GRAPE VARIETIES

90% groppello, 10% Pinot nero

DESCRIPTION

Appearance: pale pink, with onion skin highlights. Bouquet: intense, long-lasting, with ultra ripe apple and pungent hints of balsam and spice. Palate: its significant evolution has made Myroses beautifully rounded, with impressive depth and a lengthy thread of spiciness.

YIELD PER HECTAR

60 HL/HA

HARVEST

Harvested by hand in mid-september.

VINIFICATION

Whole berries macerate on skins for 6 hours, followed by pressing. Fermentation and sur lie maturation follow, in used oak tonneaux for about one year and a further 18-month maturation in steel.

ANALYTICAL DATA

Alcohol 13.50%, Total Ac 5.80 g/l, Ph 3.30, Residual Sugar 1.00 g/l, Dry extract 23.00 g/l.

BOTTLING

29 January 2025

TOTAL PRODUCTION

1.040

