


MONTONALE



PRODUCER PROFILE

Estate owned by: Girelli family
Winemaker: Roberto Girelli
Total acreage of vine: 61.7 (25 Ha)
Winery Production: 100,000 bottles
Region: Lombardia

ROSA DI NOTTE Chiaretto Garda Classico DOC

WINE DESCRIPTION

Everything starts the first night after the harvest, in which this wine takes shape: the result is Rosa di Notte, "Rose of the Night", a Chiaretto produced by gentle crushing and skin contact maceration that lasts a whole night. The must is obtained with a "tear drop" method, which uses only the free-run juice and applies stationary draining before fermentation. The long tradition of Rosé wines of Lake Garda is perfectly represented by this juicy, refreshing, extremely versatile wine.

TASTING NOTES

A bright pink colour with slight copper hues. The nose offers a wide range of floral and fruity nuances: scents of red roses, strawberry and pomegranate stand out in the alluring bouquet. The palate has a silky, velvety texture, glazed by refreshing notes of raspberry, an intriguing savoury minerality, and a very elegant, lingering finish.

FOOD PAIRING

This is an extremely versatile wine: it pairs well with shellfish, white meat, fried fish, light cold cuts, mixed salads, and Italian pizza. Perfect with "sarde fritte del Garda alla bresciana", a traditional recipe with fried sardine of Lake Garda.

VINEYARD & PRODUCTION INFO

Vineyard name:	La Madonnina
Vineyard appellation:	Garda Classico DOC
Vineyard size:	3,5 h (8,6 ac)
Soil composition:	Clay, chalky and rich in minerals
Training method:	Guyot, 5/6 buds per vine
Elevation:	97 m a.s.l.
Vines/Acre:	5,000/Ha
Exposure:	South
Age:	12- 15 years
Harvest time:	Hand pick/Late September
First vintage:	2009
Production:	10,000 bottles

WINEMAKING & AGING

Varietal composition:	50% Groppello, 20% Marzemino, 20% Barbera, 10% Sangiovese
Fermentation:	Stainless steel tanks/10 days.
Maceration technique:	Cold on the skins before the fermentation/ 10 hours at 5°C.
Type of aging container:	Stainless steel tanks of 100 Hl
Length of aging before bottle:	6 months sur lie
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13%
Res. sugar:	3.8 g/L
Acidity:	7.1 g/L

