

GIOVANNA TANTINI

GIOVANNA TANTINI BARDOLINO CHIARETTO DOC ROSE

BARDOLINO CHIARETTO DOC • VENETO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The Tantini estate stretches across the communes of Castelnuovo del Garda and Sona in the province of Verona. It is perched on the terminal moraine overlooking Lake Garda. Family-owned since the early 20th century, it comprises 11.5 hectares of vineyards, a winery built in 2002, and a farmhouse B & B renovated in 2011. In total there are 19 hectares and the estate's wines are produced exclusively from its own fruit.

Wine Making

Collection, crushing, de – stemming and cold maceration at 5°C until to obtain a pale pink color. Soft pressing of the crushed grapes which is followed by static clarification of the must at 8°C. Fermentation at controlled temperature of 16-18°C for a period of 16 days. The blend of wines is done at the end of fermentation.

Food Suggestions

Pairs well with appetizers, meats, fish, sushi, pizza, spaghetti, and risotto.

TASTING NOTES

Crisp and savory, this pretty, refreshing rose delivers flavors of juicy red cherry and pomegranate while notes of fennel seed and white pepper keep it interesting. It has nice energy thanks to bright acidity. It closes on a pleasantly bitter note.

Corvina, Rondinella, Molinara grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Screw-Cap
- Family-Owned & Operated
- ABV%: 13.5
- Class: Rose

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

