

CHIARETTO SPUMANTE

The wine that represents Enrico Gentili's greatest challenge, to enclose its territory, its freshness, its ancient vineyards in one bottle that can ride the years. A classic method, an idea born in 2007 and brought to its first completion in 2020, after years of experimentation and study of the best vineyards and varieties.



Cuveè:

Corvina, Corvinone, Molinara, Rondinella

Vineyard:

Boldiera, Town of Caprino Veronese, Verona;

Southern exposure, altitude 254 m asl

Soil: Loamy-loamy, very calcareous, mixed with gravel flakes fluvio-glacial origin

Year of planting: 1984; Single pergola and Casarsa, 3400 vines/ha

Vinification and maturation:

The vineyard from which the grapes come is particularly suited to production of sparkling wine, thanks to the calcareous soil and the age of the plants, which grew naturally without irrigation. The grapes, harvested by hand and only in the morning, are pressed whole without any maceration, extracting only a part of the juice (max 55%). The wine rests the winter in steel-tank, and in spring the tirage takes place, in the cool underground cellar. Here the bottles rest in the dark for a while period ranging from 30 months (basic version) to 60 months (reserve). There disgorgement then takes place without adding sugar, to preserve all the originality of the wine and give it the possibility of a long life.

Tasting notes:

In the glass it appears brilliant, with a pinkish hue in the color and many lots of bubbles. They bring small red strawberry fruits to the sense of smell forest and raspberries, hints of dry pastry and a note of caramel rhubarb. The taste is dry, full-bodied. You can immediately perceive its structure given by important grapes and the elegance of a Champenoise Method. It enters with a beautiful carbonation that leaves room for saline mineral memories, and a subtle tannin. The acidity is never aggressive but harmonized with the saltier component. In the progression it does not allow any flaws and arrives straight and tasty in the end. Only afterwards, with persistence, does the mouth become silky and they arrive distant echoes of sweet and ripe strawberry.

Main analytical data:

Alcohol: 12,3 %

Residual sugars: 1 g/l

Total acidity: 8,5 g/l

Total sulphure dioxide: 78 mg/l

Bottle production:

1500 bt / year

Service temperature:

6 - 8 °C

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