



LE MORETTE

**LOCATION:**

Italy > Veneto >  
Bardolino Classico DOC

**VARIETY:**

Corvina, Rondinella, Molinara  
(55%/35%/10%)

**WINEMAKER:**

Fabio & Paolo Zenato



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**SCIENCE**

ABV: 12%

SUGARS: 4 g/L

TOTAL SO2: < 85 ppm

TOTAL ACIDITY: 6.3 g/L

# Le Morette Chiaretto Classico Rosé

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**EXPERIENCE**

**NAME:** It's all in the name. The root word for Chiaretto is, Chiara, meaning, clear or light. The translation here is "the little pale one" referring to the delicate pink color.

**CHARACTER:** Exotic fruit flavors and flowers spring out of the glass; orange blossom, red berries, citrus, and stone fruits combine on the palate with surprising weight and texture. With just a few hours in contact with the skins, the delicate color is not to be underestimated.

**ENJOY WITH:** A versatile food wine from charcuterie and fresh cheese to seafood, cajun flavors, or southern fried chicken. This wine handles a little spice very well.

**BEST RESULTS:** Serve 45-50° F, great with friends!

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**EXPRESSION**

**FERMENTATION & EXTRACTION:** A delicate pressing minimizing oxygen. The juice is with the skins for about 4 hours and finishes fermentation in tank after one week.

**ELEVAGE:** Unoaked, this wine rests in tank until settled and then quickly bottled to retain a youthful fruitiness.

**FINING & FILTERING:** Vegan, lightly fined with a pea protein.

**SULFUR:** The use of tea tannins protects the juice from oxidation and allows for lower levels of sulfites required to protect the wine.

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**SOURCE**

**FARMING:** In collaboration with World Biodiversity Association, no chemicals are used to protect habitat for the diverse bird population around Lake Frassino. Vineyards planted with flowers, grasses, and legumes to increase soil health and promote biodiversity.

**LAND:** Vineyards lie in the Classico zone of Bardolino, more specifically in the cru zone of La Rocca, near the village of Lazise. Harvested from just 6 hectares of family owned land on morainic soil.

**VINE:** The Lake Garda microclimate moderates temperature. older vines (30+ years) are Cordon trained, young vines are Guyot for more density (average 15 years).

**HARVEST AND PRODUCTION:** Hand-harvested, estate fruit. 3,200 cases.

