



# Belladinotte

**Valtènesi**  
**Riviera del Garda Classico D.O.C.**  
**CHIARETTO**

*Rosé wine emblem of a territory, a culture, a centuries-old tradition of short maceration of the grapes with the skins.  
Perfect expression of a terroir and a microclimate naturally suited for the production of a refined "Chiaretto" (Rosé) where the freshness, elegance and delicacy of Lake Garda are its masters.*

**GRAPES:**

Groppello gentile 60%, Marzemino 20%,  
Sangiovese 10%, Barbera 10%

**WINE-GROWING AREA:**

Mocasina

**SOIL:**

Moraine

**TRELLISING SYSTEM:**

Guyot

**YIELD PER HECTARE:**

80 q.li/ha

**Technical notes:**

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Perfect expression of a terroir and a microclimate naturally suited for the production of a refined "Chiaretto" (Rosé) where the freshness, elegance and delicacy of Lake Garda are its masters.

**Pairings:**

Ideal paired with lake fish such as eel, pike, perch or "coregone" (whitefish from the lake). It goes very well with shellfish, fresh dishes such as caprese, pizza, all vegetarian dishes, fruit salads and fruit dishes in general. Very pleasant also as an aperitif.

**Alcohol:** 12,5% vol

**Serving temperature:** 8-10° C



**La Torre Azienda Agricola**

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