
MARANGONA CHIARETTO



Region: Lombardy, Italy

Appellation: Riviera del Garda Classico DOC

Grapes: Gropello (50%), Marzemino (30%), Barbera (10%), Sangiovese (10%)

Farming: Certified organic

Age of vines: Planted in 1990

Altitude & Soil Type: 65 M, Calcareous clay/ silt

Typical Harvest Time: September 10 through mid October

Maceration & Fermentation: Direct press, controlled low temperature fermentation in cement with selected yeasts

Aging: 4 months in stainless steel, on the lees

Finishing: Fined with bentonite and gelatin, sterile pre-bottling filtration, natural cold stabilization

Production: 5,000 bottles annually

Notes from Oliver:

The Lugana appellation is around the base of Lake Garda, one of the most beautiful places in Italy. Alessandro Cutolo is the young owner and winemaker at Marangona, a modest, friendly man whose clean but not intrusive style of winemaking is very much to my taste. 'Marangona' refers to the name of a bell that was rung to signify the end of the work day.

'Chiaretto' is derived from the word 'chiaro' meaning 'pale' and is required by DOC law on rosato wines produced on the shores of Lake Garda. Redolent of strawberry and savory herbs, with juicy acidity. Pairs beautifully with seafood and grilled salmon, chicken or pork.