

ETHICAWINES

earth, heart, hands.



VILLA SPARINA

G A V I

Rosé Monferrato Chiaretto DOC

REGION

Piemonte

VARIETY

Barbera and Dolcetto

Exposure and altitude: Mainly South-West, 1100 – 1300 feet ASL (350-400 m ASL).

Soil composition: Clay and limestone.

Cultivation method: Guyot, 4500 vines per hectare.

Harvest: Hand-harvest in September.

Vinification process: Two-week fermentation at controlled temperature 63 F (17° C) in stainless steel tanks.

TASTING NOTES

Bright pink color, young fresh and pleasant.

FOOD PAIRINGS

Perfect summer wine. It pairs very well with hard cheese, grilled chicken fillet and vegetables.

