Roseri

VALTÈNESI RIVIERA DEL GARDA CLASSICO DOC CHIARETTO 2025



VARIETY
Groppello, Marzemino, Barbera, Sangiovese e Rebo

AVERAGE VINE AGE
20 years

GEOGRAPHICAL AREA
Various municipalities of the Valtènesi DOC area

SEA LEVEL HEIGHT
70 - 224mt s.l.m.

ALCOHOL
12,5% Vol.

VINE DENSITY AND TRAINING METHOD
3000 - 4700 vines/ha, mostly single Guyot and Casarsa

SOIL TYPE
Deep soils with a loamy to silty-loam texture, featuring calcareous substrata and a high mineral salt content.

CLIMATIC TREND

Autumn and winter were characterized by a mild climate, with temperatures showing a rising trend above seasonal averages. Rainfall was abundant, ensuring good water reserves and creating favourable conditions for the start of the growing season. Spring was marked by frequent disturbances, with a higher-than-average number of rainy days. The vine responded to the mild climate with an average advance of about one week from the earliest phenological stages. Budbreak and flowering occurred early, followed by sustained vegetative growth supported by abundant spring rainfall.

The particularly hot month of June accelerated the phenological stages, while a cooler July and a stable, sunny August favoured an ideal balance between sugars and acidity. The pH, in line with the average of recent vintages, and the slightly higher acidity indicate fresh, vibrant/savoury wines with good ageing potential. The quantity of grapes on the vines was moderately lower than average due to reduced spring fertility, a condition that allowed for uniform ripening and consistent quality across the entire area.

HARVEST PERIOD
1st week of September 2025

YIELD PER HECTARE
110 q.li/ha

HARVEST METHOD
Manual and mechanical

PRE-FERMENTATION	FERMENTATION
Harvest in small-sized bins	Fermentation in stainless steel
Reduced delivery and processing times	Temperature: 15° - 18°C
Gravity-fed grape handling system	Yeast strain selection
Soft pressing	No malolactic conversion
Cold settling	

MATURATION
Elevage: 4 months on fine lees in stainless steel
First bottling: 18/02/2026
Bottle-ageing: minimum 1 month
Ageing potential: 3 years

