

# ANIMA

## Riviera del Garda Classico Charetto DOC

GRAPE VARIETY:	Groppello, Marzemino, Barbera, San Giovese
PRODUCTION ZONE:	The grape varieties used to make Charetto 'Anima' wine grow in the beautiful Bottenago valley
TRAINING SYSTEM:	Guyot.
YIELD PER VINE:	2,5 Kg per vine
VINE DENSITY:	4500 vines per hectare
YELD:	11 tons per hectare
HARVEST:	Grapes are collected in crates in the early morning with the purpose of preserving the freshness.

### WINE MAKING:

Hand-picked grapes are gently de-stemmed and pressed and after a period on the skins lasting a few hours and at low temperatures, the wine is racked off. At the end of the temperature-controlled fermentation period, the wine is left to rest allowing for a first ageing period in the barrel before bottling and a further ageing period.

**COLOUR:** LUMINOUS PALE PINK.



### AROMA:

ELEGANCE AND CRISPNESS PREVAIL. SMALL RED FRUIT AND FLOWERY NUANCES MAKE THIS AN INCREDIBLY BALANCED WINE.



### FLAVOUR:

FRUITY CRISPNESS PREDOMINATES, WELL BALANCED BY APPROPRIATE ACIDITY WHICH MAINTAINS THE AROMATIC QUALITIES OF THE VALTENESI GRAPES INTACT.



FOOD PAIRING

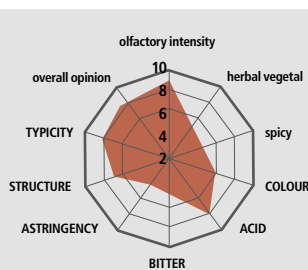
An eclectic wine which lends itself to bold pairings with local dishes such as lake fish predominating



SERVING TEMPERATURE

8-12°C

### Sensory scheme



The diagram above is solely for indicative purpose.



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