



## SELÈRA

ORGANIC ROSÉ FROM LAKE GARDA

*Selèra is our organic Valtènesi Chiaretto, shaped by the winemaking tradition of Lake Garda and a contemporary approach to rosé.*

A short maceration on the skins gently draws colour and aromatic character from the grapes. The result is a vibrant, savoury rosé with freshness, finesse and a distinctly local identity.



### TASTING PROFILE

#### APPEARANCE

Delicate pale pink with luminous ruby highlights.

#### NOSE

Complex and expressive, with red-fruit aromas and elegant floral notes.

#### PALATE

Fresh and savoury on the palate, with balanced structure and a refined almond finish.

### VINEYARD & WINEMAKING

|                 |                                                                                                                 |                 |                                        |
|-----------------|-----------------------------------------------------------------------------------------------------------------|-----------------|----------------------------------------|
| GRAPE VARIETY   | Groppello, Marzemino, Barbera and Sangiovese                                                                    | PRODUCTION AREA | Valtènesi (Brescia), Italy             |
| ALTITUDE        | 150 m above sea level                                                                                           | SOIL            | Calcareous morainic soils rich in clay |
| TRAINING SYSTEM | Guyot                                                                                                           | HARVEST         | Hand-picked in September               |
| VINIFICATION    | 20-hour skin maceration for gentle colour and aroma extraction; fermentation and maturation in stainless steel. | BOTTLE AGEING   | 1 month                                |

ALCOHOL  
13% vol.

SERVE AT  
8–10 °C

#### PAIRING

Excellent as an aperitif and with charcuterie, fish, vegetables, Caprese salad, prosciutto and melon, rice salads, carpaccio and light main courses.