

# ETHICAWINES

earth, heart, hands.

## Villa Sparina



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.