
Le Sincette Chiaretto DOC

Winery: Le Sincette

Category: Wine – Still – Rose

Grape Variety: 60% Gropello, 30% Marzemino & 10% Barbera

Region: Polpenazze (Valtenesi)/ Lombardia / Italy

Vineyard: Estate

Winery established: 1978

Feature: Biodynamic, Demeter certified



Product Information

Soil: Morainic glacial

Altitude: 1,150 feet above sea level

Age of vines: First planted in 1978, 10 acres

Vinification & Yield: Handpicked from the first ten days, to the end of September. As rose wine, with very brief contact of the must with the skins; the fermentation takes place in stainless steel tanks without the use of selected yeast for a period of 10/12 days; followed by light refinement. After a period of 3 months in the stainless-steel tanks, the wine is bottled. Yield: 6,800 plants/ hectare.

Tasting Note: Brilliant pale pink color, to the nose, sophisticated and delicate with hints of berries and small red fruits; on the palate, a soft freshness with pleasing acidulous vein and slight hints of almonds.

Production: 6000 bottles

Alc: 13%

Producer Information

The estate lies in the municipality of Polpenazze del Garda (Brescia), at Picedo, in the area known as Valtenesi, a land of glacial moraine hills, south-west of Lake Garda's Brescian shore. In the heart of Brescia's traditional wine-growing area, it enjoys a mild climate. The estate covers a total of 35 hectares: 11 hectares of vineyards and 5 of olive groves.

The Brunori family fell in love with Valtenesi, a small district of glacial hills west of Lake Garda and bought the farm that is now the company's headquarters in 1978, painstakingly restoring it. At the same time, they build the cellar entirely underground to preserve the aesthetic appearance of the building and fit in with the landscape. 1980 – 1992 vineyards and winery improvements under Grai, Bernabei and Chioccioli. Knowledge and application of biodynamics achieved through the consultancy provided by Jacques Mell in 1997, one of the first to experiment with biodynamics and the leading expert in the field. Between 2008 and 2012 the winery received Organic and Demeter Certifications. In 2012: change of company name: from 'Cascina La Pertica' to 'Le Sincette'. 'Le Sincette' is the name of the plots on which the vineyards and olive groves are cultivated. The symbol of the 15 moons recalls the lunar phases, so important for the natural cycles and processes, both on the vine and in the cellar.