

Annaberta

Delicate elegance and authentic freshness
in every sip.

Lilie

Chiaretto di Bardolino DOC



10° - 12° C

12,5 % vol.

750 ml



Characteristics:

Lilie is a pale and luminous rosé that immediately captivates with its refined elegance. The nose reveals gentle fruity notes recalling cherry, small red berries and spring blossoms. On the palate it is balanced, smooth and lightly savory, with a fresh and pleasant finish. A versatile rosé best served at 10–12°C to enhance brightness and purity



Grapes and production method

Lilie is crafted from native Veronese grapes, carefully selected and hand harvested between late September and early October. After destemming and crushing, a brief cold maceration extracts delicate aromas and its signature pink hue. Fermentation takes place in temperature controlled stainless steel tanks, where the wine then rests until bottling to preserve freshness and finesse.



Recommended pairings

Lilie is the ideal partner for fresh, light dishes. Perfect with vegetable based pasta, summer salads and delicate white meats. It pairs beautifully with grilled fish such as tuna or swordfish, enhancing flavors and texture. Excellent with pizza and informal dishes too, thanks to its freshness and pleasantly soft aromatic profile.