

GROPPELLO 2023



DOC Riviera del Garda Classico Gropello

GRAPE VARIETIES

Gropello Gentile 90%, Gropello of Mocasina 10%.

DESCRIPTION

A bright and lively red. A complex nose with hints of wild red berry fruits and cherries, and some spiciness. On the palate it is fresh, fruity, tangy and long.

SERVING SUGGESTIONS

Freshwater fish, fresh salami and other cold cuts, pasta or rice dishes and grilled meats.

YIELD PER HECTARE

60 hl

HARVEST

Third decade of September.

VINIFICATION

Cold maceration for a week followed by low-temperature fermentation for around eight days. Maturation for several months in concrete tank.

ANALYTICAL DATA

Alcohol 13,00% vol., Total Acidity 5,50 g/l, pH 3.50, Dry Extract 24.50 g/l, Residual Sugar 1.0 g/l.

BOTTLING

April 2024

CLOSURE

Technical stopper

TOTAL PRODUCTION

10.900

Made in Italy

Contains Sulphites



CANTRINA - ARTIGIANI DI VINI