

GROPPELLO 2025



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 some months in stainless steel tanks.

ANALYTICAL DATA

Alcohol 13,00% vol., Total Acidity 5,50 g/l, pH 3.50, Dry Extract 26.00 g/l, Residual Sugar 1.0 g/l.

BOTTLING

June 2026

CLOSURE

Technical stopper

TOTAL PRODUCTION

9.902

Made in Italy

Contains Sulphites



CANTRINA - ARTIGIANI DI VINI