

# GROPPELLO 2023



## DOC Riviera del Garda Classico Gropello

### GRAPE VARIETIES

Gropello Gentile 90%, Gropello di 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 27.00 g/l, Residual Sugar 1.0 g/l.

### BOTTLING

April 2024

### CLOSURE

Technical stopper

### TOTAL PRODUCTION

10.400

