

GROPPELLO 2024



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 concrete tanks.

ANALYTICAL DATA

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

BOTTLING

June 2025

CLOSURE

Technical stopper

TOTAL PRODUCTION

8.000

Made in Italy

Contains Sulphites

