

GROPPELLO 2018



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

2,76 hl

HARVEST

Third decade of September.

VINIFICATION

Cold maceration for a week followed by low-temperature fermentation for around eight days. Maturation for nine months in stainless steel tanks.

ANALYTICAL DATA

Alcohol 13,20% vol., Total Acidity 5,40 g/l, pH 3.50, Dry Extract 26.00 g/l, Residual Sugar 1.5 g/l.

BOTTLING

June 2019

CLOSURE

Cork stopper

TOTAL PRODUCTION

6.500

