

GROPPELLO

Riviera del Garda Classico Gropello DOC

GRAPE VARIETY:	Gropello
PRODUCTION ZONE:	The grape varieties used to make red Gropello wine grow in the beautiful Bottenago valley.
TRAINING SYSTEM:	Guyot.
YIELD PER VINE:	2,5 Kg per vine
VINE DENSITY:	4500 vines per hectare
YIELD:	11 tons per hectare
HARVEST:	Grapes are collected in crates in the early morning with the purpose of preserving the freshness.

WINE MAKING:

Traditional vinification for red wine: the grapes are harvested by hand, then the fermentation takes place in stainless steel tanks, at controlled temperature to save primary aromas. When the period of fermentation has expired, the wine is left to rest in storage tanks. A further phase of refinement follows in the bottle.

COLOUR: INTENSE RUBY RED.



AROMA:

THE DELICATE GRAPES OF VALTENESI AUTOCHTHONOUS VINE VARIETY FIND THEIR EXPRESSIVENESS IN THE CHARACTERISTIC FRUITY AND SPICY NOTES.



FLAVOUR:

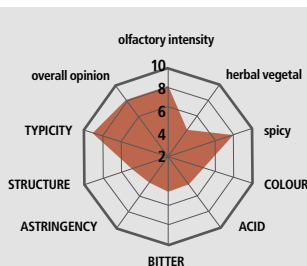
FRUIT BALANCE, THE LIVELY, SOFT AND VELVETY TANNINS ARE COMBINED WITH THE SAPIDITY AND THE PLEASANT ALMOND AFTERTASTE.



FOOD PAIRING

Lively, young and highly drinkable wine. It goes well with traditional local dishes such as game, meat roasted on the spit (the typical "spiedo") and roasts.

Sensory scheme



The diagram above is solely for indicative purpose.



SERVING TEMPERATURE

16-18°C



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