

## GROPPELLO GARDA CLASSICO D.O.C.

**Grape varieties:** 85% Gropello,  
5% Barbera, 5% Sangiovese and  
5% Marzemino.

**Production area:** Valtènesi.  
(Polpenazze del Garda and Manerba  
del Garda).

**Surface:** 08.75 Ha.

**Vineyard's average altitude:**  
275 Mt. above sea level.

**Soil:** Total.

**Training method:** Mostly calcareous.

**Type of cultivation:** Row training  
with Gouyot pruning.

**Planting year:** 2003

**Harvest time:** Late September.

**Winemaking:** Traditional red winemaking.  
Fermentation in inox steel vats. It is stored in  
bottles about 6 months.

**Color:** Pale ruby red.

**Nose:** Heady characterized by the  
Gropello grape, floral.

**Taste:** Savoury, perky dry with a  
slightly bitter aftertaste.

**Serving temperature:** 15/18°C

**Matching dishes:** Red meat in general.

