

## Superiore Riveira del Garda Classico D.O.C.

**Grape varieties:** 50% Gropello,  
20% Rebo, 15% Sangiovese,  
15% Marzemino.

**Production area:** Valtènesi.

**Surface:** 04,00 Ha.

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

**Sun exposure:** Total.

**Soil:** Mostly calcareous.

**Training method:** Row training  
with Gouyot pruning.

**Planting year:** 1990

**Harvest time:** September.

**Winemaking:** Pressing and  
destemming of grapes and traditional  
fermentation in stainless steel vats, and  
refinement in big barrels for a year.  
Stored in bottles for about 6 months.

**Color:** Ruby red with orangey  
brown hues.

**Nose:** Vanilla and Cherry.

**Taste:** Fullbodied, with biscuit aroma. It is  
very well balanced.

**Serving temperature:** 15/18°C

**Matching dishes:** Red meat, roasts.

