

Giovanni Avanzi Wines

PREDELLI GROPPELLO RIVIERA DEL GARDA CLASSICO DOC

Grape varieties: 100% Gropello

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

Harvest time: 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

