

# 1931



Avanzi

## GROPPELLO RIVIERA DEL GARDA CLASSICO DOC

**GRAPE VARIETIES:** 60% Gropello,  
20% Marzemino, 10% Sangiovese and 10% Barbera.

**PRODUCTION AREA:** Valtènesi.

**SURFACE:** 09.50 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:** 1985

**HARVEST TIME:** September.

**WINEMAKING:** Pressing and destemming of  
grapes and fermentation in stainless steel vats at  
controlled temperature

**COLOR:** Intense red.

**NOSE:** Fresh, young, hint of cherry.

**TASTE:** Harmonious, savoury with a bitter  
almond aftertaste.

**SERVING TEMPERATURE:** 15/18°C

Matching dishes: White and red meat.

