

Giovanni Avanzi Wines

PREDELLI GROPPELLO RIVIERA DEL GARDA CLASSICO DOC

Grape varieties: 100% Groppello

Production area: Valtènesi

(Polpenazze del Garda and
Manerba del Garda)

Surface: 08.75 Ha

Vineyard's average altitude:

275 Mt. above sea level

Soil: Mostly calcareous

Type of cultivation: Row training with Gouyot
pruning

Harvest time: September

Winemaking: Hand harvesting, destemming and soft
pressing of the grapes. Traditional red winemaking.
Fermentation in inox steel vats for 6/10 months. It is
stored in bottles for 6 months.

Color: Pale ruby red

Nose: Heady characterized by the Groppello
grape, floral and elegant

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

Serving temperature: 14°C

Matching dishes: Red meat in general

