

SUPERIORE RIVIERA DEL GARDA CLASSICO D.O.C.

Grape varieties: 60% Groppello, 20% Barbera, 10% Sangiovese, 10% Marzemino

Production area: Valtènesi (Polpenazze del Garda)

Soil: Mostly calcareous

Training method: Row training with Gouyt pruning

Harvest time: September

Wine making: 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: 16°C

Matching dishes: Red meat, roast

