



# Gropello

**Appellation:** *Riviera del Garda Classico Valtènesi DOC*

**Vintage:** *2023*

**Vinification:** *Stainless Steel*

**Alcohol:** *13 %*

**Pieces Number:** *15 000*

**Format:** *0.75 lt*

**Grapes blend:** *100% Gropello*

**Vineyard ages:** *About 35 years grapevine*

**Soil composition:** *The composition of these soils has a mixed structure which varies from sandy/gravelly to calcareous/clayey.*

**Exposure:** *Nord-East / South - West*

**Geographical production area** *This historic and native variety is grown throughout the Valtènesi area. Gropello finds a perfect microclimate in this area, because its delicate skin is constantly ventilated by the breezes from Lake Garda. These particular conditions ensure optimal maturation and preserve the aromatic structure.*

**Branching:** *Guyot trellis-training, Simonit pruning method. From 5 to 8 buds for each rod.*

**Average Ageing:** *80 qli/Ha*

**Potential Ageing:** *10 years*

**Season 2023:** *The 2023 season had completely different connotations compared to previous harvests.*

*Between November and February there were constant rains and good snowfalls in the Alpine and pre-Alpine areas, in particular Monte Baldo remained white until the end of March. Budding began in line with the 2022 vintage, in fact, the first cottony buds showed themselves around March 14th. Until the end of April, the climate was mild and windy, allowing the vine to sprout constantly and gradually. From May onwards, however, heavy and constant rainfall occurred, heralding a season that would not be easy from an agronomic point of view. The development of the bunch was slowed down by the sudden vegetative push of the vine, resulting in a delay of around 15 days compared to the 2022 vintage. Complete veraison occurred with a strong general delay, leading the grapes to accumulate high point of acidity until the end of September. Fortunately, as with the last 2 years, the harvest was accompanied by a phase of general good weather, in fact the months of September and October proved to be dry and constantly windy. The first bunch was harvested on the night of September 6th and the extraction of the first musts demonstrated the particularity of the season. The rainy and cool climate characterized the vintage, making it unique from the point of view of gustatory and aromatic freshness.*

**Harvest:** *22th SEPTEMBER TO 25th SEPTEMBER*

**Vinification:** *Gropello follows the classic red vinification. After pressing and destemming, the grapes ferment directly into the tank, at a controlled temperature with selected yeasts and maceration on their skins.*

*During the 15 days of alcoholic fermentation constant pumping over and punching down are carried out to keep the pomace cap submerged. At the end of this process, the racking and the separation between “vino fiore” and pressed wine takes place. The malolactic fermentation then begins, which transforms the malic acid into lactic acid, giving the wine greater softness. A precise blend is also necessary to balance the part of “vino fiore” with the pressed wine, with the aim of balancing its structure with the right amount of tannins. A brief maturation in steel until the following spring allows the Gropello to clarify naturally. Subsequently it ages for 6 months in the bottle.*

**Sensory analysis:** *Ruby red color with garnet highlights. On the nose it expresses the main characteristic of Gropello: spice. The bouquet evolves from the hint of black pepper to leather with a finish of cherries in alcohol. The taste is lively with a good acid vein and a sweet finish thanks to the grape's gentle tannins.*

**Food pairing:** *It accompanies grilled or stewed red meats, cured meats and medium-aged cheeses.*