



Gropello

Appellation: *Riviera del Garda Classico Valtènesi DOC*

Vintage: 2024

Vinification: *Stainless Steel*

Alcohol: 12.50 %

Pieces Number: 15.000

Format: 0.75 lt

Grapes blend: 100% Gropello

Vineyard ages: *About 30 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: 110 qli/Ha

Potential Ageing: 8 years

Season 2024: *As it happens now, year after year since 2020, the winter of 2024 has been characterized by mild temperatures. The beginning of the sprouting has occurred regularly in line with seasonal rhythms, with abundant rains compared to previous years. The summer period has given us a favorable climate, with good water presence thanks to the unusual rainfall of the months of July and August. This presence of rain also characterized the harvest phase, certainly imprinting unique characteristics to the vintage, such as the persistence of the sensation of acidity.*

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.*