



Gropello

Appellation: Riviera del Garda Classico DOC

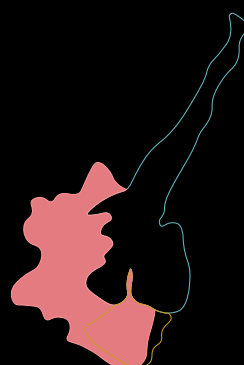
Vintage: 2022

Vinification: Stainless steel

Alcohol: 13,50%

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

North- 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 yield

80 qli/Ha

Potential ageing

10 years

Season 2022

For many reasons, the beginning of the 2022 season was very similar to the 2021 season. The months of November and December were characterized by an unusually mild weather with poor rainfall. The following months were marked by a significant drop of the temperatures, which led the vines towards a late sprouting, and not as early as in previous years. The following months of flowering were dominated by torrid weather, allowing an excellent ripening phase in terms of fruit and vine wholesomeness. Only younger vines with underdeveloped roots suffered significant water stress and it was necessary to use frequent and abundant irrigation. In mid-August, the arrival of the rain was providential in the final veraison and ripening phase of the bunches, moreover, the day/night temperature variations preserved the phenolic components. September was characterized by sunny days and light breezes which anticipated the cluster ripening by about 15 days compared to the previous vintages. The harvest began around mid-August, exclusively at night, to avoid high daytime temperatures, thus allowing the aromatic content of the grapes to be preserved.

Harvest

22 September -25 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.