



Gropello

Appellation: Riviera del Garda Classico DOC

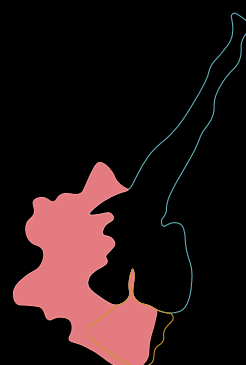
Vintage: 2021

Vinification: stainless steel

Alcohol: 13,50%

Pieces number: 15000

Format: 0.75L



Grapes blend

100% Gropello

Vineyard ages

About 35 years grapevine

Soil composition

Soils of different geological composition located both in the wet area of "Balosse" and Raffa di Puegnago. First one is characterized by a darker soil rich in organic matter, while the second one is characterized by a light, predominantly sandy soil.

Exposure

North- East / South - West

Geographical production area

This blend is located in different areas and vineyards own by our family. The vineyards extends throughout Valtenesi area including different sites in Manerba, Moniga, and Raffa.

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 2021

Thanks to a mild winter we had a cool and dry spring characterized by an early and vigorous sprouting. The heavy July rains slowed down the vegetative development of the plant, unlike previous vintages, avoiding an unfavorable harvest in August. The entire summer was characterized by favorable and balanced weather, without excessive heat peaks with good water presence. Throughout the harvest time, from the second decade of September to the last days, temperatures remained stable. Long periods without rain and high day/night temperature swings favored perfect phenolic ripening of the grapes, predicting one of the best vintages in terms of aromatic freshness and minerality.

Harvest

22 September -25 September

Vinification

Gropello follows typical red wine vinification. After being destemmed it is pumped directly into the tank. Here alcoholic fermentation begins with controlled temperature, selected yeasts and maceration on its grape skins. During the 15-day fermentation period, constant pumping over and punching down is carried out to keep the pomace cap submerged. At zero degrees it is subsequently drained and divided between flower and pressed wine. Once fermentation is complete, "vino fiore" and pressed wine are combined again in just the right amount to achieve a perfect blend that can balance the wine with just the right amount of tannicity. Then the Gropello ages in steel tanks until the following spring, here it naturally clarifies before bottling. Once bottled it ages for extra six months before its release on the market.

Sensory analysis

Ruby red color. Typical Gropello spices are detected on the nose. The bouquet evolves from the typical hint of black pepper to leather with a black cherry finish. The taste is lively with a good acid vein and a sweet finish thanks to the grape's gentle tannins.

Food pairing

Excellent pairing for red meats and cured meats, as well as with seasoned cheese.