

GROPPELLO I.G.T. VENETO

DATA SHEET



Denomination

Gropello I.g.t. Veneto

Grape Variety

100% Gropello Gentile, typical variety of Breganze

Area of production

Property Vineyards situated in the hills of Breganze

Extension

0,7 Ha

Resa

uva/ha:110 q - uva/vino 70%

Grape production

110 quintals per hectares

Production for year

2500 bottles

Winemaking process

Fermented on the skins at the maximum temperature of 25° C for a period of 10 to 12 days

Alcohol

13%

Acidity

4,6 g/l

Colour

Deep Ruby red

Aroma

Very intense, with typical fruity aromas of red fruits and spice.

Palate

Fresh and elegant, with characteristic thin tannins with a long finish.

Serving

Excellent with game, grilled meats and mature cheeses.

Temperature of serving

18°C