

Superiore Riveira del Garda Classico D.O.C.

Grape varieties: 50% Gropello,
20% Rebo, 15% Sangiovese,
15% Marzemino.

Production area: Valtènesi.

Surface: 04,00 Ha.

Vineyard's average altitude:

150 Mt. above sea level.

Sun exposure: Total.

Soil: Mostly calcareous.

Training method: Row training
with Gouyot pruning.

Planting year: 1990

Harvest time: September.

Winemaking: Pressing and
destemming of grapes and traditional
fermentation in stainless steel vats, and
refinement in big barrels for a year.
Stored in bottles for about 6 months.

Color: Ruby red with orangey
brown hues.

Nose: Vanilla and Cherry.

Taste: Fullbodied, with biscuit aroma. It is
very well balanced.

Serving temperature: 15/18°C

Matching dishes: Red meat, roasts.

