



GROPPELLO O GROPPELLO DI REVÒ

CLASSIFICATION

Territorial geographical indication – “Vigneti delle Dolomiti”

NAME

Groppello or synonymous Groppello di Revo’

COMPOSITION

100% Groppello. Autochthonous Trentino variety.

TERRITORY

Romallo (TN) - Val di Non.

Clay soils with presence of rock.

Sunny position.

High slopes.

Resa 60 q.li/Ha - Yield 60 q.li/Ha

CULTIVATION SYSTEM

Guyot a 650-730 m s.l.m.

HARVEST

Manual and late collection (last decade of October).

WINE MAKING

Traditional fermentation in stainless steel tanks with frequent pumping over.

Short aging in wooden barrels.

GUSTATIVE NOTE

Intense ruby red color.

Scent of undergrowth, good soil and wild herbs.

Strong taste with a pleasant acidity and pepper notes.

ALCOHOL CONTENT

12,5% vol.

SERVICE TEMPERATURE

18° C

FOOD COMBINATION

Tortei de patate with salami and cheese platter (typical dish of Val di Non).

Barley soup and vegetable soups.

Second courses of meat and game.