



## PRIVATO

### 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.

Yield 60 q.li/Ha

### CULTIVATION SYSTEM

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

### HARVEST

Manual and late collection.

Bunches selected personally by the producer among the best vintage rows.

### WINE MAKING

Fermentation in stainless steel tanks with frequent pumping over.

Maturation in oak barriques for at least 12 months.

Aging in bottles at least 4 months before marketing.

### GUSTATIVE NOTE

Intense ruby red color.

Spicy scent with hints of vanilla.

Strong taste with pleasant acidity and hints of pepper.

### ALCOHOL CONTENT

12,5% vol.

### SERVICE TEMPERATURE

18° C

### FOOD COMBINATION

Second courses of meat and game.

Salami and cheese plate.