



## GROPPELLO

WINE:	100% Gropello di Breganze
DENOMINATION:	VENETO IGT
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
TYPE:	dry

VINIFICATION: harvested with 5kg cassettes from chosen clusters. They are left to rest and aerate for 10-15 days. The stems are removed and the grapes are pressed. It is left to ferment for 9 days by plunging and frequent racking. Finished in stainless steel tanks with the must and spontaneous rotating fermentation.

CHARACTERISTICS: Nice important, dark red, garnet colour. Mature fruit flavour with a tannin taste. In the ancient book called "Vineyards and Wine in the Middle Ages from Verona and Vicenza Sources," the writers Maroso and Varanini talked about the presence of the gropello in the Breganze area as early as 1300. Aureliano Acanthuses in a 1754 wrote "Roccolo Ditirambo" in which he gives a long description of the qualities of the wine gropello, present in Breganze and on the surrounding hills. It is believed that the name comes from Veneto dialect from the verb "ingropare" which means to tie the gums. This is because the wine has a strong tannin taste. The Gropello accompanies red meats like the goose, game meats. It ages well

SERVING TEMPERATURE: 16°C.