



## GROPPELLO RIVIERA DEL GARDA CLASSICO 'SAN BIAGIO'

Lombardia, Italy

Selva Capuzza

[www.selvacapuzza.it](http://www.selvacapuzza.it)

### Method & Production

From organically cultivated vines. Luca Formentini was awarded as Green Winemaker of the Year 2021 by Luca Gardini and Giuliano Ferraro. Manual harvest of the Gropello grapes. De-stemming and soft pressing. Seven days maceration. Fermentation in stainless steel using selected yeasts. Six months maturation in stainless steel before bottling, and at least three months bottle refinement.

### Tasting Notes

Vibrant and fruit forward. It displays an exuberant nose of small red fruits and a soft yet lively and lingering palate. Fresh and light bodied.

### Food Matching

Pairs well with charcuterie and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
SE0423	Gropello Riviera del Garda Classico 'San Biagio'	Gropello	2023	12.0%	Cork	6x0.75lt	No	No	No	No