



# 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 Groppello grapes. Soft pressing. Fermentation in stainless steel using selected yeasts. Six months maturation in stainless steel before bottling, and at least two 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
Red Wine										
SE0422	Groppello Riviera del Garda Classico 'San Biagio'	Groppello	2022	12.0%	Cork	6X0.75lt	No	No	No	No