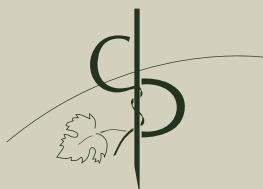


CANTINA
COL DOVIGO



BREGANZE



GROPPELLO

Technical data sheet

Denomination

Gropello I.G.T. Veneto

Grape variety

100% Gropello Gentile.

Area of production

Col Dovigo own vineyards in the hills of Breganze.

Type of cultivation

Pruned spur cordon trained.

Winemaking process

Handpicked of grapes. Fermentation on the skins at the maximum temperature of 24°C for a period of 8 days, followed by malolactic fermentation and maturation in stainless steel tanks for 6 months.

Alcohol

13%

Acidity

4,6 g/l

Color

Deep ruby red with violet hues.

Bouquet

Fresh aroma of berries and spices, especially black pepper.

Taste

Fresh and elegant, with characteristic thin tannins with a long finish.

Food matching

Roasted red meat, game and aged cheese.

Suggestions for service

Temperature of service: 16-18°C, open the bottle half hour before the service.

Available sizes

0.750 lt