



LA MERIDIANA

GARDA CLASSICO GROPPELLO DOC

Produced with 85% goppello and barbera and 15% marzemino and sangiovese.
With its red ruby colour, and a strong wine perfume, this is a lively jewel very pleasant to be drunk.



TECHNICAL DETAIL

WINE: Garda Classico Gropello D.O.C.

GRAPES BLEND: 85% Gropello, 9% Sangiovese, 5% Marzemino

GRAPES PRODUCTION PER HECTARE: 8,5 ton

PLANTING DENSITY: 3500 vines/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East, 180 metres above sea level

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANGEMENT: manual defoliation and thinning

WINE-MAKING TECHNIQUE: traditional red wine vinification, 7 days of maceration, aging and refinement in stainless steel

ORGANOLEPTIC CHARACTERISTICS:

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Colour: ruby red

Bouquet: intense, sharp, winy, typically spicy

Flavour: good intensity, clear, rich in fruit, sapid and properly tannic

Body: good structure

Persistence: long

Alcohol: 13%

Residual sugar: dry

Total acidity: 5,50

Pairing: cured meats, tasty dishes, red meat, spit

Longevity: 3 years Serving temperature: 15 degrees