



ROTALIANA
CANTINA IN MEZZOLOMBARDO

Groppello di Revò IGT VIGNETI DELLE DOLOMITI

The name Groppello derives from the Italian word for knot, and the variety is so named because the bunches are very tightly spaced. A tough wine, like the steep vineyards where it grows, it shows lovely balance and concentrated yet almost ethereal flavours of dark berries and spices.

Alcohol: 13,00% vol

Total acidity: 5,5 g/l

Sugar: 1,20 g/l

Year: 2015

Wine Style: Dry, medium-bodied red wine

Grapes: groppello

Vineyards:

In the Non Valley, where vines have an average age of 80-90 years and are cultivated using the guyot training system

Soil:

Very steep vineyards with clayey, sandy soil

Harvest:

The grapes are picked by hand since early October

Fermentation & and ageing:

The grapes are separated in two parts for alcoholic fermentation: one half is placed in stainless steel tanks and the other half in oak vats. Maturation occurs in wooden and stainless containers. The two parts are put back together before bottling

Bottle ageing:

For up to 8 months

When to drink it:

After cellaring, its vibrant acidity and fruit character give way to ripe and silky smooth notes. After extended bottle aging it can be a nice surprise



Formati:



750 ml.



Colour

ruby-red, with purple hues



Nose

notes of red berry, pepper and wild herb



Taste

dry, fresh, lively and lightly tannic



Wine Maturity

ready



Food pairing

Dishes highlighted by spice or sweet notes, cold cuts and high fat cheeses



Serving Temperature

16-18°C