

# Sincette Groppello 2020/2021

## Tech Specs

Type:	Red Still Wine
Ingredients:	100% Groppello
Region/Subregion:	Lombardy, VALTENESI
Organic?	Yes ORGANIC CERTIFIED BY CCPB
Biodynamic?	Yes BIODYNAMIC CERTIFIED BY DEMETER
ABV:	13%

## A closer look...

Total Production:	500 CASES
Vineyard:	The vineyards are located in Valtenesi, a small wine-growing region located on the western shore of Lake Garda in the province of Brescia.
Soil:	The soils are of morainic origin, mainly sandy limestone.
Age of Vines:	1995
Vineyard Size:	3.70 hectares
Climate:	Located along the western shore of Lake Garda, the Valtenesi, facing the sunrise, is characterized by cool nights, light breezes and sunny mornings. A sweet climate that gives the wines fineness and elegance.
Farming Methods:	The orientation of the rows is north / south and as a consequence the exposure to the sun is east / west. The altitude of the vineyards is 150/200 meters above sea level. and the distance from the lake is 500 meters. Manual Harvest
Fermentation Methods:	After destemming and soft pressing, the grapes are put in cement vats where the spontaneous alcoholic fermentation takes place without the use of selected yeasts. After a maceration of 8/10 days, the wine is separated from the skins and decanted into amphorae where the fermentation is slowly and naturally accomplished to ensure that the fruity components are enhanced.
Winemaker:	ANDREA SALVETTI / LUCA DIATTOMA
Elevage:	Amphora and bottles for 5-6 months
Fining/Filtration:	dead-end filtration
Residual Sugars:	0.9 g/l
Acidity:	4.78 g/l
SO2:	60 mg/l

## All about this bottle

Groppello is the autochthonous vine of Valtenesi and here it finds its maximum diffusion and expression. It owes its name to the shape of the bunch, very compact, so much so that it looks like a knot, *igroppo* in dialect. The Groppello produced by Sincette was the first awarded with the 3 Bicchieri by the Gambero Rosso.

Bright ruby red color. It has intense aromas of red raspberry and currant fruits on a floral background reminding of violet and light withered rose. The taste is full, soft, with a lively freshness and closes with a good persistence..

