Groviglio

VALTÈNESI RIVIERA DEL GARDA CLASSICO DOC 2023



VARIETY
Groppello 100%

AVERAGE VINE AGE
25 years

GEOGRAPHICAL AREA
Various municipalities of the Valtènesi DOC area

SEA LEVEL HEIGHT
150 - 224 mt s.l.m

ALCOHOL
13% Vol.

VINE DENSITY AND TRAINING METHOD
5000 vines/ha, Guyot

SOIL TYPE
Deep soils with a loamy to silty-loam texture, featuring calcareous substrata and a high mineral salt content.

CLIMATIC TREND

The 2023 vintage was marked by a mild and very dry autumn-winter, followed by an uncertain spring and unexpected variability - particularly during May, June, and July. The vine's phenological development showed a fairly regular vegetative restart, with budbreak occurring approximately 10 days earlier than in 2022. Rainfall in May and June triggered vigorous vegetative growth, in some cases prolonging the flowering phase. However, in many vineyards, rain and abrupt temperature shifts disrupted fruit set, potentially impacting yield. The summer season was characterized by occasional heat spikes—less intense than in previous years—alternating with heavy rainfall.

The first ten days of August were cooler than average, followed by a sharp rise in temperatures toward the end of the month. Rain in late August and early September contributed to a favourable diurnal temperature range, with mild daytime temperatures and cool nights. These conditions supported continued grape ripening and significantly improved the qualitative potential during the final stages of the growing season. The vintage was not without challenges, including two severe hailstorms on April 25 and July 24, which affected the entire estate and caused damage to the production potential.

HARVEST PERIOD
1 - 10 September 2023

YIELD PER HECTARE
90 q.li/ha

HARVEST METHOD
Manual in crates

PRE-FERMENTATION	FERMENTATION
Selection of the best bunches	Fermentation in stainless steel
The best bunches undergo a drying process	Temperature: 18° - 20°C
Gravity-fed grape handling system	Yeast strain selection
High-frequency linear destemming	Daily pump-over and punch-down

MATURATION
Elevage: 9 months in stainless steel
First bottling: 17/10/2024
Bottle-ageing: minimum 1 month
Ageing potential: 3 years

