



SGRISA

ORGANIC RED FROM LAKE GARDA

Sgrisa is our organic Valtènesi red, made exclusively from Groppello, the native grape of Lake Garda's western shore.

Young and elegant, it combines vivid red fruit, delicate floral and spicy notes, and a smooth, savoury palate with a persistent almond finish.



TASTING PROFILE

APPEARANCE

Brilliant deep ruby red with subtle violet highlights, developing garnet hues with age.

NOSE

Fragrant raspberry and strawberry, red rose and a delicate hint of clove.

PALATE

Smooth, savoury and gentle, with elegant structure and a persistent almond finish.

VINEYARD & WINEMAKING

GRAPE VARIETY	100% Groppello	PRODUCTION AREA	Valtènesi (Brescia), Italy
ALTITUDE	150 m above sea level	SOIL	Calcareous morainic soils rich in clay
TRAINING SYSTEM	Guyot	HARVEST	Hand-picked in September
VINIFICATION	Skin maceration, fermentation and maturation in stainless steel.	BOTTLE AGEING	1 month
ALCOHOL	SERVE AT	PAIRING	
12.5% vol.	14–16 °C	Excellent with roasts, braised meats, pork ribs with cabbage, charcuterie, stewed salt cod, perch and medium-aged cheeses.	