RED WINE

Ánder

L'Ánder l'è balánder.



Ánder is our Riviera del Garda Classico Groppello, from Groppello grown in the Valtènesi with a touch of Marzemino. "L'Ánder l'è balánder", as the local dialect says: an honest, easy-drinking red.

Soft and pleasant, easy to drink: a red for any occasion.

TECHNICAL SHEET

APPELLATION	Riviera del Garda Classico Groppello DOP
GRAPE VARIETIES	85% Groppello, 15% Marzemino
YIELD PER HECTARE	90–100 quintals (9–10 t)
ALCOHOL	13% vol
BOTTLE SIZE	0.75 L
SERVING	Serve at 16–18 °C.

FROM VINEYARD TO BOTTLE

WINEMAKING

Hand-picked into crates, destemmed with minimal crushing of the berries, long maceration and alcoholic fermentation with selected yeasts.

AGEING

9 months in concrete tanks, then rested in bottle.

TASTING NOTES

COLOUR

Deep ruby red.

NOSE

Elegant aromas of ripe berries, with delicate spicy notes.

PALATE

Soft, fruity, with gentle tannins.

FOOD PAIRINGS

Pasta and risottos • White meats • Cured meats • Medium-aged cheeses