
Le Sincette Gropello DOC Garda Classico

Winery: Le Sincette
Category: Wine – Still – Red
Grape Variety: Gropello Gentile
Region: Polpenazze (Valtenesi)/ Lombardia / Italy
Vineyard: Le Sincette
Winery established: 1978
Feature: Biodynamic, Demeter certified



Product Information

Soil: Morainic glacial
Elevation: 350 meters (1,150 feet)
Age of vines: First planted in 1978, 2 acres
Vinification: Handpicked in the second week of September. As red wine, with the removal of the grapes from the stalks and soft pressing of the grapes. Fermentation takes place in small cement tanks and oak barrels without the use of selected yeast. After a maceration of 8/10 days, the wine is separated from the skins and the fermentation is slowly completed so that the fruity components are accentuated. Bottled after refinement for 4 months in cement tanks and oak barrels.
Yield: 70 quintals/ hectare.
Tasting Note: A bright, ruby red color; intense aromas of red fruit, raspberries and currants, against a floral background that recalls lightly dried violets and roses; to the palate, it has a full, soft taste and a fresh acidity, ending with a good persistence.
Production: 6,000 bottles
Alc: 13%

Producer Information

The story of Le Sincette is right in its colorful label, a map drawn by Jean Blanchaert. The images show, in purple for grapes and green for olive groves, the mixed farming estate, with drawings of the plants and animals that grow there along with the vines. Le Sincette's logo is a coiled motif of the phases of the moon. This identifies the estate with its commitment to environmental ethics, having converted to biodynamics all the way back in 1997, under the guidance of biodynamics pioneer Jacques Mell. Organic and Demeter certifications followed in 2008 and 2012. The logo's placement next to a drawing of Lake Garda shows the estate's location in Brescia, in the morainic glacial soil found on the lake's southwestern side.

Specifically, this is the region of Valtenesi, the grand cru for the Gropello grape, or more accurately, the Gropello group of grapes. Valtenesi was granted DOC status in 2011 for wines made of Gropello Gentile. Le Sincette also cultivates the local grape Marzemino, along with Barbera, Sangiovese, Rebo and Merlot. This locality is also known for its rosato, called Charetto, "vino di una notte," with a production method historically codified as early as 1800. Speaking of history, when the Brunori family bought this farm back in 1978, they restored the old farm buildings so faithfully that the winery was built entirely underground to keep the venerable structures true to themselves.

Working with native yeast fermentations and delicious, juicy wines made from native grapes, aged in used wood and concrete, the crowd-pleasing yet fascinating sincerity of the wines reflects the authenticity and the interest of this vibrant estate.