



Grigolli Bruno Germano

Trento, Italy

The Grigolli family has been farming in the Trento Alps since the 1800s, growing wheat, tobacco, and raising cattle. The family started their journey in viticulture by creating wine exclusively for their own consumption, but with each passing generation, they have evolved into a winery that produces high-quality wines. Presently, the wine production is overseen by Grigolli Bruno, who maintains his family's legacy of ensuring quality throughout the entire production process, from the soil to the bottle. Their vineyards are located in the lower Vallagarina valley, which enjoys a favorable microclimate for producing high-quality red

wines. The presence of Lake Garda to the south and the stunning alpine setting to the north contribute to this. The vines' southeast exposure ensures proper grape ripening, resulting in healthy, thick-skinned grapes rich in aroma precursors while maintaining freshness. The family produces wines that are both structured, and long-lived.

Tasting Notes

Germano wine is a tribute to Grigolli Bruno's family legacy of viticulture. It is full bodied with complex and persistent aromas of ripe fruit and spices, and balanced by tannins.



Food Pairing & Enjoyment

Germano pairs well with Italian classics like wood-fired oven pizza, pasta, and tomato sauce or with fatty red meats like sirloin and ribeye.

Technical Data

Production area:	Trento
Vintage:	2018
Appellation:	IT Vallagarina
Varietals:	Cabernet Sauvignon
Alcohol:	13%