

Wine
Spectator
91 PTS
2013



TASTING NOTES

Great structure and balance with sweet but giving tannins and depth. Cherry, red berries, tobacco, and spice.

Rocolo Grassi Amarone della Valpolicella

COUNTRY	ABV
Italy	16.5%
REGION	VARIETALS
Veneto	Corvina
	Corvinone
APPELLATION	Rondinella
DOCG Amarone della Valpolicella	Croatina

WINERY

Spend just a few minutes speaking with Francesca Sartori about her family's winery, and it becomes abundantly clear that Rocolo Grassi is committed to quality over quantity. This small estate, founded in 1996 and now run by Francesca and her brother, Marco, is comprised of two vineyards, Rocolo Grassi for red varietals and La Broia for white, totaling 14 hectares.

From these vineyards they produce singular wines reflective of their unique terroir. They produce only one wine of each type and will not produce the Amarone or Recioto in certain vintages if the fruit is not up to their demanding standards. In addition, they keep the yields low in the vineyards, hand select only the best fruit, use natural methods in the winery, and allow for extra aging time in the cellar. This attention to detail results in beautiful age-worthy wines possessing elegance, balance, and truly distinctive character.

CULTIVATION

Hand picking into trays for harvest at the end of September. Natural ventilation, use of fans only if required. Crushing of the grapes in the first week of December.

VINIFICATION

Cold maceration for 6-7 days. This is done naturally as outdoor temperatures are low at this time of the year. Afterwards, temperature is increased to help yeast fermentation. Fermentation temperature is maintained at 25-27° C for 21 days in stainless steel tanks. The cap is pumped over and punched down daily. Natural malolactic fermentation in wood.

AGING

Aged in French 225 L oak barrels for 26 months and in bottle for the following 24 months. 50% of the barrels are new and 50% are of second passage.