

Wine  
Spectator  
91 PTS  
2015



#### TASTING NOTES

Mineral notes with accents of white flowers, white peach, and lasting acidity on the palate. Nice weight and balance.

## Rocolo Grassi Soave La Broia

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Veneto	Garganega
APPELLATION	
DOC Soave	

#### 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

From the 2 hectare La Broia vineyard. Harvested the third week in September.

#### VINIFICATION

80% of production in barrique and 22 hL barrels, 20% is fermented in stainless steel. Then the wine is aged sur lie for 12 months. Fermentation at cellar temperature (15-16° C). Malolactic fermentation carried out mostly in barrique.

#### AGING

Aged in barrels of fifth and sixth passage, 3-4 year old 22 hL barrels of Slavonian oak. Aged 12 months sur lie and 6 months in bottle.