



TASTING NOTES

A standout producer from the region and an amazingly complex, not standard, version of Valpolicella. Bursting with rich, dark fruits, hints of cocoa and spice compliment this silky smooth texture and fine tannins.

Rocolo Grassi Valpolicella Superiore

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Veneto	Corvina
APPELLATION	Corvinone
DOC Valpolicella	Rondinella
	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

A section of the vineyard is designated exclusively to growing grapes for Valpolicella Superiore. Grapes for Amarone are not selected from this area. Harvested the first week of October when the grapes are ripe and have reached their full phenolic maturity. Made from about 50% fresh grapes and 50% grapes which have been slightly dried for 20 days. This process alters the peel/pulp ratio resulting in a fresh fruit with a slightly higher concentration and rich with the noble components of the peel.

VINIFICATION

Fermented in stainless steel tanks at 25-28° C. Fermentation and maceration over 15 days, the cap is pumped over and punched down daily. Natural malolactic in wood.

AGING

Aged in French oak 225 L barrels and 15-22 hL casks for 20 months, aged 10 months in bottle.