



#### TASTING NOTES

Its color is a deep, nearly golden yellow. It is delicate and complex on the nose with hints of acacia honey, citrus, apricot, dried fruit, and toasted hazelnuts, which are all also perceived on the palate. In the mouth, the wine is fat, powerful, sweet, with beautifully balanced sugar and acid.

## Roccolo Grassi

### Recioto di Soave "La Broia"

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Veneto	Garganega

APPELLATION  
DOCG Recioto di  
Soave

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#### WINERY

Spend just a few minutes speaking with Francesca Sartori about her family's winery, and it becomes abundantly clear that Roccolo 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, Roccolo 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.

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#### CULTIVATION

South-eastern exposure, guyot training, density of 7000 vines/ha, yield of 1.2-1.5 kg per plant. Alluvial soil rich in limestone, mid-September harvest, and the grapes are dried via natural ventilation.

#### VINIFICATION

Crushing of the grapes happens in February, 60 to 90 day fermentation carried out exclusively in 225 liter French oak barrels at cellar temperature (15-16°C). No malolactic fermentation.

#### AGING

18 months in oak barrels (20% new, 80% second passage) and 24 months in 375mL bottles.