



TASTING NOTES

Deep ruby red color. On the nose you will enjoy hints of cherry jam, fully ripened plum, red berries, spices, tobacco, and chocolate. It's a wine of great finesse and aromatic complexity. In the mouth it is powerful, fat, sweet, although not cloying. On the palate the hints of cherry, plum, cocoa and a slight mineral note are distinguishable yet again.

Rocolo Grassi

Recioto della Valpolicella

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Veneto	Corvina
	Corvinone
APPELLATION	Rondinella
DOCG Recioto 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 varieties 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

South-eastern exposure, pergola training, density of 3000 vines/ha, yield of 1.5-2 kg/vine. Late September harvest. Grapes are dried via natural ventilation. Crushing happens in mid-February.

VINIFICATION

6-7 day cold maceration (done naturally with low outdoor temperatures). Temperature is then increased to help yeasts ferment (20-30 days at 22-25°C). The cap is pumped over and punched down daily. Fermentation starts in stainless steel and ends in barrels.

AGING

18 months in 225 liter French oak barrels (50% new, 50% on second passage), and then 24 months in bottle.