

Capire ed interpretare territorio,
ottenere vini eccellenti,



ambiente, vitigno; è la base per
riconoscibili e con personalità.

ROCCOLO GRASSI

RECIOTO SOAVE LA BROIA 2009

NAME : Recioto di Soave DOCG

TYPE: Sweet White Wine

GRAPES: 100% Garganega

VINEYARD: Our La Broia 2 hectare vineyard

ASPECT : South - East

ALTITUDE : 100 m. a.s.l.

SOIL TYPE: alluvial soil, very rich in limestone

TRAINING SYSTEM : Guyot at a planting density of 7,000 vines per hectare YIELD: 1.2 - 1.5 kg per plant

TIME OF HARVEST: third week of September

DRYING: natural ventilation, use of fans only if required

Crushing of the grapes in February

FERMENTATION: carried out exclusively in French 225 litre oak barrels

It's a very slow fermentation which takes 60 to 90 days, depending on the vintage

FERMENTATION TEMPERATURE: at cellar temperature (15-16 C)

MALOLACTIC FERMENTATION: not carried out in order to preserve freshness

AGING: 18 months in oak barrels and 24 months in bottles. 20% of the barrels are new and 80% are of 2° passage

TOTAL PRODUCTION : 2400 375 ml bottles

ORGANOLEPTIC EXAMINATION: Recioto Soave La Broia is an important, ambitious sweet wine.

It features a deep yellow, nearly golden colour. On the nose it is delicate and complex, with hints of acacia honey, citrus, apricot, dried fruit, and toasted hazelnuts. All these characteristics are perceived also on the palate.

In the mouth the wine is fat, powerful, sweet, yet exquisitely balancing sugar and acidity.

Azienda Agricola ROCCOLO GRASSI

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