

Capire ed interpretare territorio,  
ottenere vini eccellenti,



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

# ROCCOLO GRASSI

## VALPOLICELLA SUPERIORE Rocolo Grassi 2010

NAME : Valpolicella DOC

TYPE: Dry Red Wine

GRAPES: 60% Corvina, 15% Corvinone, 20% Rondinella, 5% Croatina

VINEYARD: 12 hectare Rocolo Grassi vineyard (Valpolicella Superiore is made from grapes grown in a 8 hectare area, while older vines grown in the remaining 4 hectares are designated for the production of Amarone and Recioto)

ASPECT: South - East

ALTITUDE OF VINEYARDS: 250 to 200 m a.s.l.

SOIL TYPE: volcanic - basaltic

TRAINING SYSTEM: Guyot at a planting density of 7500 vines per hectare

YIELD: 1.2 kg per plant

TIME OF HARVEST: first week of October, when the grapes are ripe and have reached their full phenolic maturity

FERMENTATION CONTAINERS: stainless steel tanks

FERMENTATION TEMPERATURE : 25-28 C depending on the vintage, the quality of the skins and the development of fermentation and maceration process

FERMENTATION AND MACERATION: this process lasts 15 days. The cap is pumped over and punched down daily

FERMENTATION MALOLACTIC : natural process, carried out in wood

AGING: in French oak 225 litre barrels and 15-22 hl casks for 20 months and 10 months in bottle

TOTAL PRODUCTION : 25000 bottles and 300 Magnum bottles

PRODUCTION PHILOSOPHY : Rocolo Grassi Valpolicella Superiore is made from about 50% fresh grapes and 50 % grapes which have been slightly dried for 20 days. The percentage amount of grapes and the length of drying period may vary depending on the vintage. 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. This is followed by aging in wood for 20 months, assembling and bottling.

A section of the vineyard is designated exclusively to growing grapes for Valpolicella Superiore. Grapes for Amarone are not selected from this area. This allows for better concentration, as well as exceptional complexity and finesse of aroma.

ORGANOLEPTIC EXAMINATION: Its colour is a deep ruby red. The spiciness of tobacco and white pepper, the mineral notes of graphite, coffee, cherry and small red berries are noticeable on the nose.

In the mouth it is fat, full-bodied, and soft. Sweet tannins, yet of great depth, are appreciable.

It's a very fine and complex wine , definitely an ambitious Valpolicella, full of character and personality, which enhances with aging in bottle .

**Azienda Agricola ROCCOLO GRASSI**

Via San Giovanni di Dio, 19 - 37030 Mezzane di Sotto – Verona -Italia  
Tel. +39 045 88 800 89 – Fax +39 045 88 890 00 – E-mail:info@roccolograssi.it