

Capire ed interpretare territorio,
ottenere vini eccellenti,



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

ROCCOLO GRASSI

AMARONE DELLA VALPOLICELLA Rocolo Grassi 2009

NAME : Amarone della Valpolicella DOCG

TYPE: Dry Red Wine

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

VINEYARD: 12 hectares Rocolo Grassi's Vineyard (Amarone is produced on a 4 hectare vineyard with vines over 40 years old)

ASPECT: South - East

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

SOIL TYPE: volcanic - basaltic

TRAINING SYSTEM: pergola with 3000 vines per hectare

YIELD: 1,5 - 2 kg per plant

TIME OF HARVEST: end of September, hand picking into trays

DRYING: natural ventilation, use of fans only if required

Crushing of the grapes in the first week of December

FERMENTATION CONTAINERS: stainless steel tanks

FERMENTATION AND MACERATION: cold maceration for 6-7 days. This is done naturally as outdoor temperatures are low at this time of the year. Afterwards, temperature is increased to help yeast fermentation. Fermentation temperature is maintained at 25-27C for 21 days. The cap is pumped over and punched down daily.

MALOLACTIC FERMENTATION: natural, completed in wood

AGING: in French 225 litre oak barrels for 26 months and in bottle for the following 24 months.

50% of the barrels are new and 50% are of 2° passage

TOTAL PRODUCTION : 10300 750 ml bottles and 250 Magnum bottles

ORGANOLEPTIC EXAMINATION: Rocolo Grassi Amarone possesses great structure and softness; it shows great balance, finesse and complexity. Its tannins are sweet but appreciable and give length and depth to the wine during the tasting.

It features an intense ruby red colour. Hints of cherry, red berries, plum, spice, tobacco and herbs are appreciated on the nose.

This is a very fine, complex wine, in which the aromas perceived on the nose, can be enjoyed also in the mouth. Aging will confer more fineness, precision and complexity.

It's an Amarone with great character and personality, expressing a distinctive *terroir*, Rocolo Grassi's vineyard, which lends notes of spices, tobacco, ripe fruit and herbs.

Azienda Agricola ROCCOLO GRASSI

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