

Capire ed interpretare territorio,  
ottenere vini eccellenti,



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

# ROCCOLO GRASSI

## RECIOTO VALPOLICELLA Rocolo Grassi 2008

NAME : Recioto della Valpolicella DOCG

TYPE: Sweet Red Wine

GRAPES: 60 % Corvina, 15% Corvinone, 15% Rondinella, Croatina 10%

VINEYARD: Rocolo Grassi 12 hectare Vineyard - our limited quantity of Recioto bottles is produced from 40 year old vines grown on a 4 hectare area

ASPECT: South - East

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

SOIL TYPE: volcanic - basaltic

TRAINING SYSTEM: Pergola at a planting density of 3000 vines per hectare

YIELD: 1,5 - 2 kg per plant

TIME OF HARVEST: End of September

DRYING: natural ventilation, use of fans only if required

Crushing of the grapes in Mid-February

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 22-25 C for 20-30 days. The cap is pumped over and punched down daily. End of fermentation in barrels.

MALOLACTIC FERMENTATION: natural, in barrels

AGING: in French 225 litre oak barrels for 18 months and in bottle for the following 24 months. 50% of the barrels are new and 50% are 2° passage

TOTAL PRODUCTION : 3600 375 ml bottles

ORGANOLEPTIC EXAMINATION: Recioto Valpolicella Rocolo Grassi features a deep ruby red colour.

Hints of cherry jam, fully ripened plums, red berries, spices, tobacco, and chocolate may be enjoyed on the nose.

This wine possesses great finesse and aromatic complexity. In the mouth it is powerful, fat, sweet, however not cloying. Hints of cherry, plum, cocoa and a slight mineral note are present yet again.

**Azienda Agricola ROCCOLO GRASSI**

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