

Capire ed interpretare territorio,  
ottenere vini eccellenti,



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

# ROCCOLO GRASSI

## SOAVE LA BROIA 2011

DENOMINATION: Soave DOC

TYPE: Dry White Wine

GRAPES: 100% Garganega

VINEYARD AREA: Our 2 hectare La Broia vineyard

ASPECT: South - East

ALTITUDE : 100 m. a.s.l.

SOIL: alluvial, very rich in limestone

TRAINING SYSTEM : Guyot at a planting density of 7000 vines per hectare

YIELD: 1.2 - 1.5 kg per plant

TIME OF HARVEST: third week of September

FERMENTATION CONTAINERS: 80% of production in *barrique* and 22 hl barrels, 20% is fermented in stainless steel. Then the wine is aged *surlie* for 12 months

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

MALOLACTIC FERMENTATION: carried out mostly in *barrique*

AGE OF BARRELS FOR AGING PROCESS: barrels of 5° and 6° passage, 3-4 year-old 22 hl barrels in Slavonian oak

AGING: 12 months *surlie* and 6 months in bottle

TOTAL PRODUCTION : 12000 750 ml bottles

ORGANOLEPTIC EXAMINATION: this wine possesses good aromatic complexity; it is powerful, fine, and features great freshness and minerality. Mineral notes, white flowers, and peach are enjoyed on the nose. In the mouth this wine is fresh, and tasty and the white flowers and the fruit are also shown on the palate.

Our aim is to express the limestone and alluvial soil at their fullest. Wood fermentation increases the complexity and the longevity of this wine .

**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