

Capire ed interpretare territorio,
ottenere vini eccellenti,



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

ROCCOLO GRASSI

AMARONE DELLA VALPOLICELLA ROCCOLO GRASSI 2019

APPELLATION: Amarone della Valpolicella Doc

GRAPES: Corvina Veronese, Corvinone, Rondinella and small quantity of Croatina

VINEYARD: 12 hectares (old vines are dedicated to the production of Amarone della Valpolicella and and only in the best years, the number of bottles depending on the vintage)

VINEYARD ORIENTATION: South- East

ELEVATION: from 200 m to 250 m above sea level

SOIL COMPOSITION: volcanic and basaltic

TRAINIG SYSTEM: Pergola Veronese old vines

HARVEST: end of September at full phenolic ripeness, hand harvested in plateaux

FERMENTATION: in stainless steel vats

FERMANTATON AND MACERATION: spontaneous cold maceration for 6-7 days allowed by the very low outside temperature. Then the temperature is increased in order to help the yeast to start the fermentation. Maximum fermentation temperature is 24 C°. Maceration lasts for 30 days approximately with daily pumping overs and pressing downs.

MALOLATIC FERMENTATION: spontaneous in wooden casks

AGING: in French oak barriques of 225 litre and in oak casks of 20-22 hl for 26 months and 24 months aging in bottle

TOTAL PRODUCTION: 12.300 bottles of 750 ml and 300 Magnum

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