Capire ed interpretare territorio, ambiente, vitigno; è la base per ottenere vini eccellenti, riconoscibili e con personalità.

ROCCOLO GRASSI

RECIOTO DELLA VALPOLICELLA ROCCOLO GRASSI 2019

APPELATION: Recioto della Valpolicella Doc

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

VINEYARD: 12 hectares (on the old vines we select the best bunches for the production of Recioto and only in the best years)

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

FERMENTATION: in stainless steel vats

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

MALOLATIC FERMENTATION: spontaneous in wooden casks

AGING: in French oak barriques of 225 litre for 18 months and 24 months aging in bottle

TOTAL PRODUCTION: 2.500 bottles of 375 ml

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