

ROCCOLO GRASSI

**VALPOLICELLA SUPERIORE
VALFRESCA
2019**

APPELLATION: Valpolicella Doc

GRAPES: Corvina Veronese, Corvinone, Rondinella

VINEYARD: 2.5 hectares, this wine is produced only in the best years

VINEYARD ORIENTATION: South-

ELEVATION: 310 m above sea level

SOIL COMPOSITION: limestone

TRAINING SYSTEM: Guyot with 7500 vines per hectare

HARVEST: first week of October, at full phenolic ripeness

FERMENTATION: in stainless steel vats

FERMENTATION TEMPERATURE: 24° - 25°C

FERMENTATION AND MACERATION: for 20 days, with daily pumping overs and pressing downs

MALOLATIC FERMENTATION: spontaneous in wooden casks

AGING: 70% in French oak barriques of 20 hl for 20 months and 30% in barrique of French oak of 3 passage then 24 years aging in bottle

TOTAL PRODUCTION: 3.800 bottles of 750 ml and 50 Magnum