

Roccolo Grassi

Amarone della Valpolicella DOCG



The Story: Roccolo Grassi is a small winery located in the eastern hills of Valpolicella towards Soave; it is also the name of their Amarone vineyard. The property consists of three vineyards and vines ranging from 6-45 years old. Brother and sister, Marco and Francesca Sartoli, took over from their father in 1986 and began the process of transforming the winery and vineyards. They began to farm organically and to focus on quality rather than quantity. All of their wines are single vineyard, which means that each wine receives the best grapes from each vineyard rather than using the best grapes, for only the best wine, and then declassifying down. The resulting wines are textured and luxurious without ever being anything but balanced and fresh. On my first visit to the winery I tasted Soave back to 2010 and Valpolicella Superiore back to 1998. These wines are built for aging and the evolution in the bottle is striking.

Vineyard: 4ha within the Roccolo Grassi vineyard: These are older vines designated for the production of Amarone and Recioto. The site faces southeast and sits at an elevation of 200-250masl. Vines are pergola trained and grapes are hand harvested at the end of September.

Vinification: Cold macerated for 6-7 days in stainless steel tank. This is done naturally as outdoor temperatures are low at this time of the year. Afterwards, the temperature is increased to activate the yeast and thereby the fermentation. Fermentation temperature is maintained at 25-27C for 21 days. The cap is pumped over and punched down daily. Malolactic fermentation is completed in neutral oak.

Ageing: French 225L oak barrels for 26 months followed by 24 months in bottle. 50% of the barrels are new and 50% are second passage

Everything else you want to know about this wine: The Roccolo Grassi Amarone is a single-vineyard wine which possesses great structure and softness; it shows great balance, finesse and complexity. It's an Amarone with great character and personality, expressing the distinctive terroir of the Roccolo Grassi's vineyard.

Varietal: 60% Corvina
Veronese, 15% Corvinone,
20% Rondinella, 5% Croatina

Region: Veneto, IT

Winemaker: Marco &
Francesca Sartori

Vines Age: 40+ years

Production: 10,300 bottles

Farming: Working Organic &
Working Biodynamic

Soil: Volcanic, Basalt

Le Storie
Wines