

Roccolo Grassi

Valpolicella Superiore DOC



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: 12ha from the Roccolo Grassi vineyard: Valpolicella Superiore is made from grapes grown in an 8ha area, while older vines grown in the remaining 4ha are designated for the production of Amarone and Recioto. The site faces southeast and sits at an elevation of 200-250masl. Grapes are harvested the first week of October.

Vinification: Fermented and macerated 15 days in stainless steel tank with daily pumpovers. Malolactic fermentation in barrel, naturally.

Ageing: 225L French oak barrels and 15-22hl casks for 20 months followed by 10 months in bottle.

Everything else you want to know about this

wine: This Valpolicella is a single-vineyard wine made from about 50% fresh grapes and 50% grapes which have been slightly dried for 20 days. This process alters the peel/pulp ratio resulting in fresh fruit with a slightly higher concentration, and rich with the noble components of the peel. A section of the vineyard is designated exclusively to growing grapes for Valpolicella Superiore: Grapes for Amarone are not selected from this area. This allows for better concentration, as well as exceptional complexity and finesse.

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

Region: Veneto, IT

Winemaker: Marco & Francesca Sartori

Vines Age: 25+ years

Production: 25,000 bottles

Farming: Working Organic & Working Biodynamic

Soil: Volcanic, Basalt

Le Storie
Wines