

# Rocolo Grassi

## Soave 'Broia'

Established in 1996 by Marco and Francesca Satori, Rocolo Grassi quickly established itself as one of the foremost proponents of quality in Valpolicella and is widely praised for its breathtaking Amarone, Valpolicella and Soave. Marco is one of the Veneto's most promising young producers, easily competing with neighboring wine legends. When most growers in the region send their grapes to local co-ops Rocolo Grassi gives full attention to the small vineyard holdings and applying sustainable viticulture practices.

The winery is focused on producing wines that are modern in style yet 'traditional' in both their flavor and character. Sartori's bottlings are superbly crafted wines that show remarkable depth, body and sophistication. Unlike many of his colleagues, Sartori leaves the fruit for his Amarone to dry for a shorter length of time as he believes this approach allows him to achieve better concentration in the vineyard while allowing the wines to remain fresh in the bottle.



**Winery Location:** Mezzane di Sotto, Veneto, Italy

**Name of Wine:** "Broia" the name of the vineyard meaning "that place"

**Grape(s):** 100% Garganega

**Designation:** Soave DOC

**Vineyard Sources:** La Broia, Mezzane di Sotto

**Vineyard Size:** 2 hectares, 100m above sea level

**Age of Vines:** Oldest vines up to 25 years of age

**Soil:** Alluvial based soil

**Skin Maceration Time:** None

**Fermentation & Aging:** Temperature controlled fermentation in stainless steel followed by 12 months of aging on the lees, 50% matured in neutral 22 HL Slovenian oak casks and 50% in cement tanks

**Annual Production:** 12,800 bottles per year

**Additional Technical Information:**  
Sulfites (ppm) - 80 ppm  
Filtration agents? None  
Stabilization agents? Cold stabilization only  
Yeast utilized - Organic yeasts selected from the local environment

**Organic/Biodynamic?**  
Organic practices but not certified



# Rocolo Grassi

## Valpolicella Superiore

Established in 1996 by Marco and Francesca Satori, Rocolo Grassi quickly established itself as one of the foremost proponents of quality in Valpolicella and is widely praised for its breathtaking Amarone, Valpolicella and Soave. Marco is one of the Veneto's most promising young producers, easily competing with neighboring wine legends. When most growers in the region send their grapes to local co-ops Rocolo Grassi gives full attention to the small vineyard holdings and applying sustainable viticulture practices.

The winery is focused on producing wines that are modern in style yet 'traditional' in both their flavor and character. Sartori's bottlings are superbly crafted wines that show remarkable depth, body and sophistication. Unlike many of his colleagues, Sartori leaves the fruit for his Amarone to dry for a shorter length of time as he believes this approach allows him to achieve better concentration in the vineyard while allowing the wines to remain fresh in the bottle.



**Winery Location:** Mezzane di Sotto, Veneto, Italy

**Name of Wine:** Named for the place the wine comes from

**Grape(s):** 60% Corvina, 15% Corvinone, 15% Rondinella, 5% Croatina, 5% Oseleta (50% of the grapes are dried for 20 days)

**Designation:** Valpolicella DOC

**Vineyard Sources:**

Rocolo Grassi vineyard in San Briccio

**Vineyard Size:** 12 hectares, 200-250m above sea level

**Age of Vines:** Oldest vines up to 25 years of age

**Soil:** Volcanic/basaltic

**Skin Maceration Time:** 28 days

**Fermentation & Aging:**

Temperature controlled fermentation in stainless steel followed by aging for 24 months in French 225 L barrels and 15-22 hl casks with an additional 36 months in bottle

**Annual Production:** 28,000 bottles per year

**Additional Technical Information:**

Filtration agents? None

Stabilization agents? Cold stabilization only

Yeast utilized - Organic yeasts selected from the local environment

**Organic/Biodynamic?**

Organic practices but not certified



# Rocolo Grassi

## Amarone della Valpolicella

Established in 1996 by Marco and Francesca Sartori, Rocolo Grassi quickly established itself as one of the foremost proponents of quality in Valpolicella and is widely praised for its breathtaking Amarone, Valpolicella and Soave. Marco is one of the Veneto's most promising young producers, easily competing with neighboring wine legends. When most growers in the region send their grapes to local co-ops Rocolo Grassi gives full attention to the small vineyard holdings and applying sustainable viticulture practices.

The winery is focused on producing wines that are modern in style yet 'traditional' in both their flavor and character. Sartori's bottlings are superbly crafted wines that show remarkable depth, body and sophistication. Unlike many of his colleagues, Sartori leaves the fruit for his Amarone to dry for a shorter length of time as he believes this approach allows him to achieve better concentration in the vineyard while allowing the wines to remain fresh in the bottle.



**Winery Location:** Mezzane di Sotto, Veneto, Italy

**Name of Wine:** Named for the style of wine - Amarone

**Grape(s):** 60% Corvina Veronese, 15% Corvinone, 20% Rondinella, 5% Croatina

**Designation:** Valpolicella DOC

**Vineyard Sources:** Single plot from the Rocolo Grassi vineyard in San Briccio

**Vineyard Size:** 4 hectares

**Age of Vines:** Oldest vines up to 45 years of age

**Soil:** Volcanic/basaltic with traces of limestone

**Skin Maceration Time:** 28 days

**Fermentation & Aging:** Temperature controlled fermentation in stainless steel followed by aging for 32 months, 50% in French 225 L barrel (50% new /50% neutral oak) and 50% in neutral 22 HL Slovenina oak botti and 36 months in bottle

**Annual Production:** 10,000 bottles per year

**Additional Technical Information:**  
Sulfites (ppm) - 70 ppm  
Filtration agents? None  
Stabilization agents? Cold stabilization only  
Yeast utilized - Organic yeasts selected locally

**Organic/Biodynamic?**  
Organic practices but not certified