



# ROCCOLO GRASSI

Brother-and-sister-team Marco and Francesca Satori took over their father's winery in 1986 and transformed it to be one of the foremost proponents of quality in Valpolicella, famous breathtaking Amarone, Valpolicella and Soave. Marco is one of the Veneto's most promising young producers. 100% estate fruit, organically-raised by farmer-winemaker Marco. The Wines are fresh, focused, elegant and sophisticated. #burgundyinvalpolicella

## SOAVE

vineyard  
La Broia  
2 he.  
SE exposure  
  
elevation  
300 - 1,100 ft  
  
soil  
volcanic + glacial  
stones

## LESSINI HILLS for the RED

elevation  
300 - 1,100 ft  
  
soil  
volcanic +  
glacial stones



Serious wines with personality and able to age.

Low quantity of sulfites during fermentation and before bottling (60-70mg)

Little influence from dried grapes = textured / luxurious / balance / freshness

All wines are single vineyard = each wine receives the best grapes from each.

The property consists of three vineyards and vines ranging from 6-45 years old.

Amarone only from old vines and only in the best vintages.

Purity, integrity of fruit, elegance, finesse.



SELLING POINTS



**SOAVE  
"LA BROIA"**

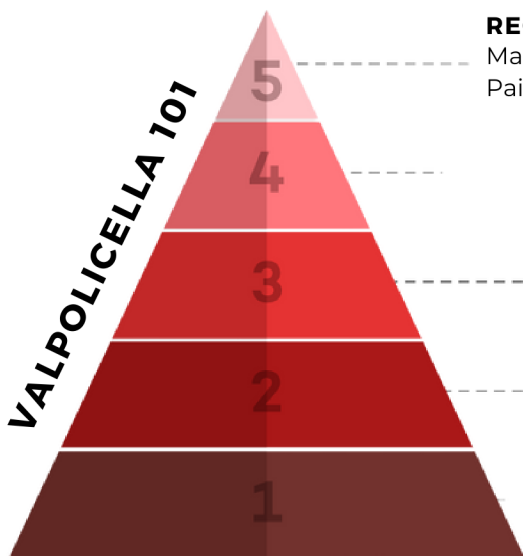


**VALPOLICELLA  
"SUPERIORE"**



**AMARONE  
DELLA  
VALPOLICELLA**

<b>NAME</b>	<i>La Broia = vineyard name</i>		
<b>GRAPE(S)</b>	<i>Garganega</i>	<i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>	<i>Corvina, Corvinone, Rondinella, Croatina</i>
<b>VINEYARD</b>	<i>2 vineyard sources 200m elevation</i>	<i>San Briccio</i>	<i>San Briccio</i>
<b>SOIL</b>	<i>Alluvial</i>	<i>Volcanic / Basaltic</i>	<i>Volcanic / Basaltic</i>
<b>CELLARCRAFT</b>	<i>Aged in 50% neutral 22HL Slovenian Oak Casks &amp; 50% cement</i>	<i>20 mo. in French 225L barrels + 22hl casks for 10mo.</i>	<i>26 mo. in French 225L barrels + 225L casks for 26 months + 24 mo. bottle</i>
<b>PRODUCTION</b>	<i>1060 cases</i>	<i>2333 cases</i>	<i>830 cases</i>
<b>SPECS</b>	<i>Unfined - Unfiltered Small bit of So2</i>	<i>50% of grapes dried for 20 days Unfined - Unfiltered Small bit of So2</i>	<i>28 day maceration Unfined - Unfiltered</i>



**RECIOTO DELLA VALPOLICELLA (DOCG)**

Made with dried grapes. Sweet.  
Pairing: chocolate & blue cheese

**AMARONE DELLA VALPOLICELLA (DOCG)**

Made with dried grapes. Velvety, luxurious..  
Pairing: braised meat, aged cheese, reflection.

**VALPOLICELLA RIPASSO (DOC)**

Made with partial dried grapes. Supple and fresh..  
Pairing: steak, mushrooms, dark flavors.

**VALPOLICELLA CLASSICO SUPERIORE (DOC)**

Like below but aged for 1yr, usually oak. Deeper, spiced.  
Pairing: burgers, roast chicken cheese, charcuterie

**VALPOLICELLA CLASSICO (DOC)**

Corvina, Rondinella, Molinara etc. - fresh red fruit, crunchy acids.  
Pairing: life.



**ROCCOLO GRASSI**

ELEGANCE  
SINGLE VINEYARD  
FAMILY WINERY  
EMERGING ICON

**DOCG** "Guaranteed controlled designation of origin" A quintessential wine of an Italian wine region  
**DOC** "Controlled designation of origin" A wine officially from an Italian