



ROCCOLO CALLISTO

AMARONE DELLA VALPOLICELLA DOCG



PRODUCTION: 1500 bottles

TYPE: Dry red wine

VINEYARD AND SOIL: A selection of the finest grapes produced in our Vendri and Parona vineyards. Pergola training system, average age of vines 40 years.

VARIETY: 60% Corvina, 30% Corvinone, 10% Rondinella

HARVEST: Harvested by hand in 5/6 kg crates. Slow drying in “fruttaio” fruit cellar for about 90 days.

VINIFICATION AND AGING: Vinification takes place in stainless steel with complete control of all processing steps. A fifteen-day cold maceration is followed by a slow alcoholic fermentation that lasts for at least a month. After alcoholic fermentation is complete, the wine remains on the skins for an additional fifteen days (post-fermentation maceration) to fully express the character of the grapes. The wine rests in large 2000-liter Slavonian oak barrels for at least 48 months. Aged in bottles for at least six months.

TASTING NOTES: Intense ruby red color with light garnet hues. The nose opens with hints of cherry, whole red fruits mix with elegant spicy notes, aromatic herbs, tobacco and licorice. Full-bodied on the palate, significant freshness and velvety tannins. Red fruits and spice return, along with a slight savory note. The finish is fresh and refined, in perfect balance with the tannic texture.

FOOD PAIRINGS: A full-bodied wine that goes well with pasta with meat sauces, ideal for bold dishes with intense aromatics. Excellent with cured meats or well-aged cheeses. A wine for contemplation. Serving temperature: 18 - 20° C