

ROCCOLO CALLISTO

CAPOCHINO GARGANEGA IGT



PRODUCTION: 1500 bottles

TYPE: Dry white wine

VINEYARD AND SOIL: Grapes produced in our vineyard in Vendri. This old pergola planting consists of 60-70 year old vines with limited production. The soil is clayey-limey and particularly rocky.

VARIETY: 100% Garganega

HARVEST: Late harvest between late October and early November; hand-picked in 5/6 kg crates

VINIFICATION AND AGING: Fresh grapes are harvested during the early morning hours to preserve the quality and integrity of each bunch. The grapes are then destemmed and gently crushed. Vinification takes place in stainless steel. Before fermentation, a process of cryomaceration is carried out, which involves cooling the skins and must to a temperature of 5° C for about 48 hours. After maceration only the free-run juice is extracted, which is then fermented slowly at a controlled temperature in stainless steel (60%) and terracotta amphorae (40%). The wine is aged in stainless steel and terracotta amphorae on fine lees with battonage for about 8 months, followed by a few months of bottle ageing.

TASTING NOTES: Straw-yellow color. Very complex nose, hinting at exotic aromas of pineapple and passion fruit. Typical varietal notes follow, with immediately recognizable fragrance of white flowers, peach and almond. Fresh and balanced on the palate, savory and fairly persistent.

FOOD PAIRINGS: Ideal with many types of appetizers, pasta and risotto dishes, and fish. Also excellent with white meat such as chicken or rabbit.