



ROCCOLO CALLISTO

VALPOLICELLA RIPASSO SUPERIORE DOC



PRODUCTION: 3000 bottles

TYPE: Dry red wine

VINEYARD AND SOIL: Grapes produced in our vineyard in Parona. 3000 vines per hectare, pergola training system, average age of vines 20 years. Medium-texture tuffaceous limestone soil.

VARIETY: 70% Corvina, 20% Corvinone, 10% Rondinella

HARVEST: Manual harvest in early October.

VINIFICATION AND AGING: The Valpolicella base is produced with fermentation in steel vats immediately after harvest (no drying of the grapes). In February, the second alcoholic fermentation (Re-pass) takes place by adding the wine to the Amarone pomace that is still fermenting. Spontaneous malolactic fermentation in casks. Aged in large 2000-liter Slavonian oak barrels for at least 30 months.

TASTING NOTES: Bright red, deep ruby color. Red fruits prevail on the nose, with distinct hints of cherry. Additional floral notes. A pleasant spiciness rounds out a complex aromatic bouquet. On the palate, all the elegance of Valpolicella: a good structure meets excellent freshness and drinkability.

FOOD PAIRINGS: Excellent with hearty pastas or risottos, or main dishes of red meat. Ideal with boiled and roasted meats. Serving temperature: 18° C