

ROCCOLO CALLISTO

VALPOLICELLA SUPERIORE DOC



PRODUCTION: 4000 bottles

TYPE: Dry red wine

VINEYARD AND SOIL: Grapes produced in our vineyard in Vendri. 3500 vines per hectare, pergola training system, average age of vines 15 years. Soil is very chalky and rocky, rich in organic matter.

VARIETY: 60% Corvina, 35% Corvinone, 5% Rondinella

HARVEST: Late manual harvest in mid-October.

VINIFICATION AND AGING: Fresh grapes harvested and immediately destemmed, not crushed. Vinification takes place in stainless steel. A short cold maceration is followed by temperature-controlled alcoholic fermentation. Brief daily pumping over and delestage. Spontaneous malolactic fermentation.

Three different types of ageing lasting about 12 months: steel(50%), French oak tonneau (30%), terracotta amphorae (20%).

TASTING NOTES: A distinctive wine, with good structure, firm and elegant. Ruby red color. Very complex on the nose, notes of red fruits emerge with pleasant hints of spices. The taste is dry and persistent, the tannin is still lively and vivid.

FOOD PAIRINGS: Excellent paired with red meats and game. It goes well with traditional Veronese dishes such as pasta with meat sauces, risottos and boiled meats. Serving temperature: 16-18° C